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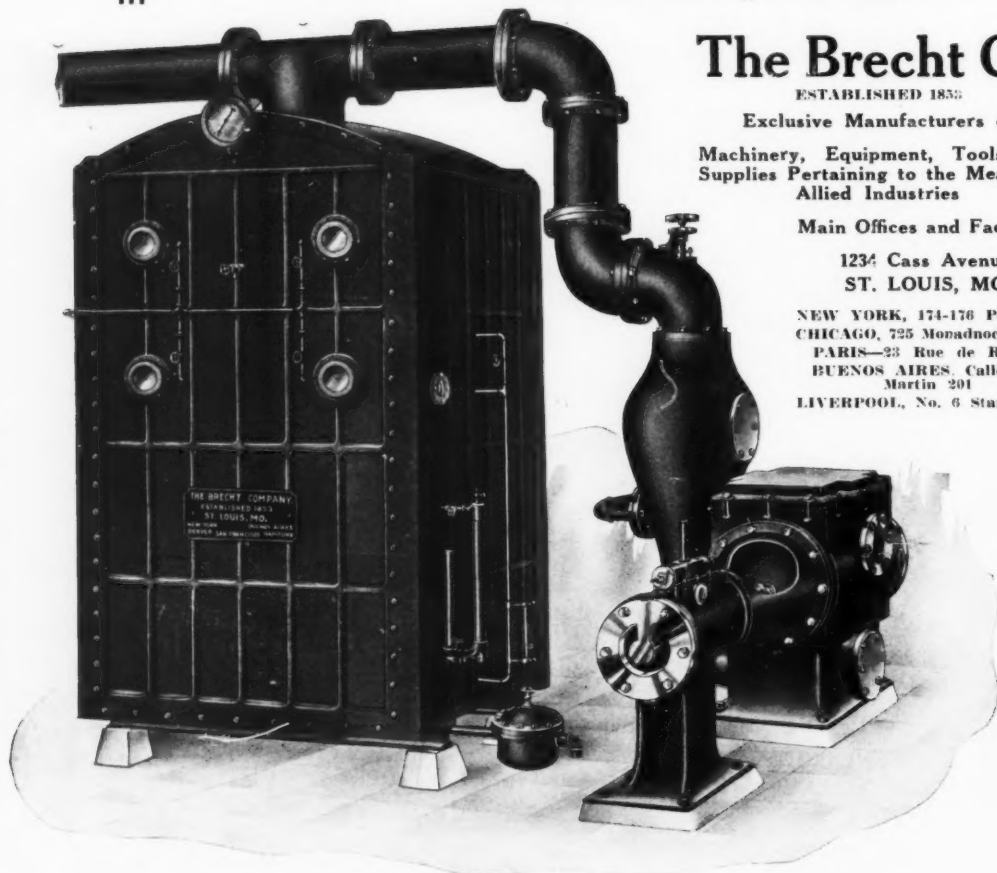
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THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

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Vol. 62.

Chicago and New York, January 24, 1920.

No. 4.

Kansas Would Drive Away Meat Packing

The legislature of the state of Kansas is this week putting the finishing touches on legislation which threatens to drive the meat packing industry out of that state. Two bills are about to pass, either of which would tend to that result. Both are advocated by the radical chief executive of the state, who would have absolute control of their enforcement through the appointment at his own pleasure of enforcing officials.

One measure, the Burdick bill, provides for commission control of the livestock and meat packing industries of the state, requires every packer in the state to take out a license within 60 days, and to abide by any regulation which the commission may see fit to make, on pain of having his license revoked and his business closed up.

This bill provides for a commission of three, one the chairman of the public utilities commission of the state, the second the state livestock sanitary commissioner, and the third the state commissioner of agriculture. The second is appointed from a list furnished by the Kansas State Livestock Association, a private organization, and the third is also elected by the livestock interests.

Thus it is proposed to put the livestock interests of the state, through their private association, in control absolutely of the destinies of the meat industry in that state. This bill has already passed the lower house of the legislature, and was to be passed by the senate this week. At the recent hearing livestock men admitted that it gave them arbitrary power over the meat industry. "We don't intend to use it," they said, "but we intend to have it, just the same."

Camouflaged as a "Court."

Meanwhile, Governor Allen is pushing through the legislature his measure creating a State Industrial Court, which is to have centralized socialistic powers over every industry in the state. Amendments to this bill had been agreed on in some quarters, which it is said would prevail, to substitute this state industrial court as the authority to regulate the meat and livestock industries. As the members of the court are to be appointed by the governor at his own pleasure, and to have arbitrary authority, the situation would be much the same as in the other case.

Some members of the legislature were understood to favor limiting control under this bill to stock yards, but the radicals

prevailed, and it was said the bill would pass covering all meat packing as well as livestock. Livestock commission men do not come under control, however.

The Kansas City packing enterprises, comprising the second largest meat packing center in the country, are in the state of Kansas and would come under the terms of this measure. So would the plants at Topeka, Wichita and elsewhere in the state.

Arbitrary regulation at the hands of a commission composed of livestock men, or those admittedly unfriendly to the meat industry, would result in suppression of the industry in the state. Packers would operate their plants as little as possible, or remove them from the state altogether. The object of livestock radicals in aiming to control prices would be defeated, since the market for their livestock would be destroyed instead of controlled. It is trade opinion that no meat packer could operate under conditions such as proposed in these measures.

WOOL GROWERS OPPOSE KENYON.

At the annual convention of the National Wool Growers' Association at Salt Lake City, Utah, this week, sentiment was strong in opposition to the radical legislation now under consideration in Washington for regulation of the meat industry. The Kenyon and Kendrick bills were denounced by name.

In his annual address President Frank J. Hagenbarth said that he had "failed to find one man in ten who is familiar with the practical marketing, packing and distribution of livestock who is in favor of the government ownership or operation of either the packing plants, stock yards, cars or distributing agencies." He said it was his judgment that the big packing plants should be recognized as quasi-public institutions and should operate under fair federal supervision. "The less politics and the more business cooperation that can be injected into this question," he said, "the more beneficial will be the ultimate result."

Over 1,000 delegates attended the Salt Lake convention.

Armour Report Shows 8,000 Stockholders

The annual meeting of stockholders of Armour and Company was held on January 21 at the Chicago offices of the company. As a result of putting preferred stock of the company on the open market the ownership of the concern is now vested in some 8,000 stockholders, instead of almost entirely within the Armour family, as was previously the case.

In his annual report to stockholders J. Ogden Armour, president of the company, submitted a financial statement showing net profits of \$14,098,506.75 on a total volume of sales amounting to more than a billion dollars. The profit represented a return of 1.35 per cent on turnover and 6.74 per cent on actual investment. Mr. Armour's statement follows:

Statement to the Stockholders.

To the stockholders of Armour and Company:

In our statement to stockholders covering the operations for the fiscal year 1916, which marked the beginning of a period of increasing profits, we said that the results of that year had not only been made possible, but had been considerably augmented, by the rapid and continued rise in inventory values occasioned by the extraordinary demands of a world at war. Your attention was then called to the fact that we were on a very high plane of values and that great discretion and precautionary procedure in the conduct of our busi-

ness would be necessary in getting back to a normal plane without serious losses.

The expected has happened. The fiscal year 1919 was one where declines, sudden and severe, rendered the principal products of our business of such greatly decreased value in the closing days of the year that what had seemed to be profits from the day to day operations were completely wiped out and turned into heavy losses by the shrink in inventory values. Had it not been for the earnings in foreign fields and from subsidiaries, the year would have been disastrous indeed.

Shrink in Values Causes Heavy Losses.

Our gross volume of sales from sources within this country, both for domestic markets and for export for the fiscal year ending November 1, 1919, was \$1,038,000,000 as compared with \$861,000,000 in 1918. This is the first year in the history of the company when the gross volume has passed the billion dollar mark. Our net income of \$14,098,506.75 represents a return of 1.35 cents on each dollar of sales and of 6.74 per cent on the net capital investment. Seven per cent dividends were paid on the preferred stock and the usual two per cent dividend on the common stock and in accord with our customary practice, the remainder of the profits has been reinvested in the business.

Our profits, while fair considering the business conditions during the past year, show the utter absurdity of the charges of agitators that there exists an undue control of the live stock and meat food mar-

kets or that the packing business has profited.

Attention is called to the item in the balance sheet covering the value of lands, buildings, machinery, etc. It stands at approximately \$88,000,000 as compared with \$76,000,000 last year. This increase of \$12,000,000 represents additional manufacturing facilities, part of which consists of a modern packing plant at St. Paul which was opened for business last fall and which has a daily capacity for slaughtering 1,000 cattle, 10,000 hogs and 3,500 sheep.

Some \$7,000,000 was spent on this most up-to-date of packing plants during the year, and in its completed form it represents an investment of over \$10,000,000, from which additional earnings should hereafter accrue. Another addition to the physical property of the company is the new freezer at Chicago, an investment costing about \$2,000,000—including machinery—and giving an additional capacity for 50,000,000 pounds of meat.

Operations in South America.

Our statement of earnings for the year includes the profits of all our foreign corporations excepting those in South America. These latter had a prosperous year and they have again retained their total earnings to finance their own development.

The new plant at Sao Paulo—it will be the largest in Brazil—will be opened for operations some time late in May, a delay having been occasioned by fire which seriously damaged two of the new freezers. The loss was fully covered by insurance. The new plant at Sant' Anna was opened for limited operations on January 5, 1920, and work there will be increased until a thousand cattle a day are being killed.

In an effort to aid the government of the United States in allaying unrest and bringing about national harmony, we, together with other large meat packers, entered into negotiations during the year with the Attorney General of the United States, and as a result thereof the issuance of a court decree was planned under the terms of which we will cease to be distributors of products other than of livestock and the by-products thereof, and dairy products. This will cause some reorganization of our business and the segregation of some phases thereof, but we do not expect it to seriously affect our principal business or the opportunity to conduct our business at a reasonable profit.

Expresses Confidence in the Future.

We look to the future with confidence. We believe that the sanity and good sense of the American people will take us through the trying period in which we are living today. There must be such adjustment of prices and wages and salaries and income as will keep the nation in its present state of prosperity. In such adjustments, economic laws must guide and the rights of all must be observed, so that there will be adequate production and proper distribution of the necessities of life.

The stockholders re-elected the present board of directors, as follows: J. Ogden Armour, Chas. W. Armour, A. Watson Armour, Laurance H. Armour, Philip D. Armour, Frederick W. Croll, Robt. J. Dunham, Arthur Meeker, Geo. B. Robins, E. A. Valentine, F. W. Waddell, F. Edson White, and Everett Wilson.

The officers are: J. Ogden Armour, president; Chas. W. Armour, vice-president; Arthur Meeker, vice-president; Robt. J. Dunham, vice-president; A. Watson Armour, vice-president; Geo. B. Robins, vice-president; F. Edson White, vice-president; E. A. Valentine, vice-president; Laurance H. Armour, vice-president; Philip D. Armour, vice-president; Frederick W. Croll, vice-president and treasurer; George M.

Willets, secretary; Charles E. Hazard, assistant treasurer; Albert H. Willett, assistant secretary; Walter S. MacArthur, assistant secretary.

Income and Surplus Account.

The financial report for the fiscal year ending November 1, 1919, was given out as follows:

Income Account.	
From Manufacture and Sales, and other income, after deducting all expenses incidental to operations, including those for administrative expense, taxes, insurance, repairs and depreciation, but not including interest on bonds and borrowed money. A sufficient reserve has been made for federal income and excess profits taxes.	\$27,186,124.22
Less interest on bonds, \$2,243,835.00	
Less int. on debentures, 2,518,396.83	
Less int. on current loans \$1,117,385.04	
	12,879,617.47
	\$14,306,506.75
Less contribution to Pension Fund..	208,000.00
Net income	\$14,098,506.75
Surplus Account.	
Surplus, Nov. 2, 1918.....	\$69,366,799.38
Income	14,098,506.75
	\$83,465,306.13
Dividends, preferred stock \$ 986,123.18	
Dividends, common stock, 2,000,000.00	
	2,986,123.18
Surplus, Nov. 1, 1919.....	\$80,479,182.95

The balance sheet as of November 1 is as follows:

ASSETS AND LIABILITIES, NOV. 1, 1919.	
Assets.	
Capital Assets:	
Land, buildings, machinery, etc., and refrigerator and other cars	\$8,396,602.33
Car trust agreement.....	3,798,418.00
Investment in allied companies	55,626,967.19
Total capital assets.....	\$147,811,885.52
Current Assets:	
Inventories of product, material and supplies.....	\$159,108,151.23
Marketable investments and Liberty Bonds.....	15,780,526.21
Bills receivable.....	6,907,454.77
Accounts receivable.....	135,565,770.82
Cash on hand and in banks	25,635,855.09
Total current assets.....	\$42,997,757.82
Total assets	\$490,809,643.34
Liabilities.	
Current Liabilities:	
Bills payable	\$140,061,759.91
Accounts payable	24,068,824.75
Total current liabilities.....	\$164,150,584.66
Due allied companies.....	30,739,591.42
Reserves	5,440,284.31
Capital Liabilities:	
Bonds	50,000,000.00
Debentures	31,609,400.00
Capital stock preferred \$ 25,300,000.00	
Capital stock common, 100,000,000.00	
Surplus	80,479,182.95
Net capital investment.....	\$208,969,782.95
Total liabilities	\$490,809,643.34

AFTER BUYING YOUR MOTOR TRUCK

Importance of After-sale Service Is Emphasized

By Robert F. Wood, of The Autocar Company.

If some man had arisen thirty or more years ago and advocated the desirability of providing self-propelled transportation units to be used by millions of people in the pursuit of both business and pleasure, he would have been met by very practical arguments from level headed men of sound experience in handling and using power generating machinery.

These men would have pointed out that it would be impossible to devise an engine which could generate sufficient power to carry its own supply of fuel and a practical load, and at the same time sufficiently simple in its mechanism, principles and parts so that people entirely lacking in mechanical training would be able to operate it. They would have based this conclusion on their own experience with steam engines and other forms of machinery which constantly require expert oversight and attention.

The point made by such practical men of a generation ago would have been a sound one, and although development of the automobile and the motor truck would have demonstrated that they were poor prophets, still the basis of their argument remains sound. Man has not yet, and probably never will, be able to devise a machine which will work indefinitely at 100 per cent efficiency without expert oversight and attention. The fact that we today see so many automobiles and motor trucks operating everywhere under the guidance of people who know nothing about mechanics is no proof that the fundamental necessity for expert attention has been overcome.

No one ever heard of such a thing as after-sale service in connection with a horse or a wagon, but motor vehicle manufacturers are constantly talking about the amount and kind of service which they are able to give after their product has reached the hands of the ultimate consumer. One might suppose that so much

discussion of after-sale service would arouse the suspicion of diffident prospects and undermine confidence in the ability of a motor vehicle to do what is claimed for it.

The constant demonstration on every street and highway of motor vehicle efficiency, however, is continuously offsetting any hesitation about buying which the necessity for service might arouse in the mind of any practical man.

When a Man Buys a Motor Truck.

The ordinary man then, considering the purchase of a motor truck, is confronted by a straight business proposition. He knows that it is a machine, wonderful in its perfection, but nevertheless subject to the conditions which govern all machinery.

Therefore, the question for him to settle is not only the capacity and ability of any truck which he may have under consideration, but also what kind of service he can get after he has made this purchase. He will want to know where that truck is manufactured and if it is an assembled truck, he must satisfy himself as to whether the manufacturers of it can constantly control and put within convenient reach of himself, a supply of all of the parts.

He will want to investigate with particular care the service facilities of the selling organization from whom he buys his own truck. They are the people to whom he must look.

The manufacturer may be located in a distant city and totally unknown to the truck owner. The truck itself stands as a personal relationship between the man who buys it and the man who sells it. If the man who is selling a truck is unable to satisfy a prospective buyer that he is constantly able to render expert after-sale service, the buyer should hesitate about buying a truck of him.

This should not be taken to imply that the truck owner should expect to receive

(Continued on page 45.)

WHOLESALE AND RETAIL MEAT DISTRIBUTION

Methods of the Trade Described and Criticised

By Louis D. Hall, Specialist in Marketing Livestock and Meats, Bureau of Markets,
U. S. Department of Agriculture.*

More has been said and written about the meat industry of the United States than about almost any other American enterprise. This is not undeserved. Its products are found upon every dining table in the land, and they delight the palates of millions in other lands. The value of these products exceeds that of any other American manufacturing industry. No other industry is of greater concern to so large a number of people, and none has tried more constantly the ingenuity and patience of our legislators, administrators, sanitarians and economists.

The prevailing public concern is not due to the lack of quality, nor to inefficiency in distribution, although there is ample room for improvement in both. It is due directly to the continued advance in prices which the consumer has had to pay for his favorite cuts, and to the unstable market prices for live stock that are sent to the shambles. In consequence, per capita consumption has heavily diminished and livestock production has fallen far behind our increase in population, while a war-stricken and hungry world has still further increased the discrepancy between our supply and our home demand.

Besides other causes that enter into the price situation are city, state, and national sanitary and health requirements, and the increased costs of production and distribution. In the first instance, the added expense is negligible, and is exceedingly cheap health insurance. In the latter, the costs and expenses are considerable and vary with the degrees of service given and the volume of business done.

What Modern Meat Distribution Is.

In order to grasp the significance of service in modern meat distribution, we should compare our modern conveniences, made possible by the refrigerator car, artificial refrigeration, auto delivery trucks, and other means of rapid and safe delivery from slaughtering plant to consumer, with those obtaining about a half a century ago, when meat distribution, at its best, was little better than primitive.

Then, live stock was shipped from the growing and feeding sections of the Middle West and Southwest to the large consuming centers in the East for slaughter, while smaller consuming centers were supplied from local herds that were slaughtered, and their products distributed locally, by small butchers. Now, the herds are slaughtered in mammoth packing plants located near the growing and feeding sections, and their fresh products are distributed to every hamlet and to every large consuming center in the United States, and to foreign lands, by means of perfectly constructed refrigerator cars and steamships with refrigerated compartments.

An idea of the sanitary conditions of former days may be gained by visiting villages in remote sections, where some of the primitive practices in connection with meat distribution still prevail. The comparison clearly is in favor of present methods of distribution, because the progressive distributors of meats have availed themselves of the last word in distributing fa-

cilities. Nevertheless, modern meat distribution is not without its faults, with reference both to method and to sanitation.

Efficient meat distribution involves the prompt delivery of meats and meat food products, with the least possible loss of product or time, from the slaughter to the consumer, in quantities commensurate with supply and demand, and in a condition that unquestionably is "sound, sweet, wholesome, and otherwise fit for human food." It also involves a fair price that is calculated to cover all previous costs and fair profit margins for the producer, the slaughterer, the wholesaler and the retailer.

Requirements for Proper Delivery.

That meats may be delivered to the consumer in perfect condition, it is essential that every step in the process of slaughtering, preparing, shipping and local delivery be conducted in accordance with certain well-established sanitary principles and requirements with which those who are experienced in trade are more or less familiar.

First of all, the animal should be in perfect physical condition before it is slaughtered, and the dressed products may have a proper appearance and be most wholesome. No carcass should be sent into the channels of trade until it has been properly cooled and no trace of animal heat remains. Usually 48 hours are required to produce the desired results in this respect.

Under modern refrigerating conditions, the temperature of the receiving coolers may range from 35 to 40 degrees F., but these coolers often attain a temperature of 50 degrees or slightly above, as they become filled with freshly dressed carcasses. This, of course, should be gradually reduced until a temperature of 36 degrees is obtained after 12 to 24 hours, or 34 degrees after 48 hours.

For beef carcasses a pre-cooler is desirable for initial chilling. After remaining in this cooler for about 12 hours, the partly chilled beef should be placed in storage cooler, with the temperature ranging from 34 to 38 degrees, where the carcasses should remain until shipped. It is not advisable to run hot beef or other carcasses into coolers where chilled carcasses are hanging, as the condensation which takes place on the chilled carcasses under such conditions will discolor and otherwise damage the meat, which may result in its early deterioration.

The same precaution will apply to sheep, calves and hogs, except that separate coolers should be used for each day's kill, whenever possible. The temperature of hog coolers after the hogs are thoroughly chilled may be as low as 28 to 30 degrees F., without causing any inconvenience in cutting the carcass.

One of the most progressive steps yet taken in the improvement of local meat trade conditions is the inauguration within recent years of the municipal abattoir, whereby one centralized, well-equipped slaughtering plant with adequate refrigerator space and proper inspection of animals and meats replaces several of many small, isolated, insanitary and frequently repulsive slaughterhouses. The possibilities of this means of combating insanitary conditions and stimulating local meat production are most highly commended to the consideration of local health authorities.

Care Taken in Loading Meat Cars.

When loading beef or other fresh meats into refrigerator cars the temperature of the cars should be about the same as that of the cooler from which they are removed,

that the product may not be subjected to violent upward changes in temperature. Likewise, fresh meats in transit should not be subjected to undue changes in temperature; hence the need of regular icing while the meat trains are en route from the packing plants to distant consuming centers. Neglect in these respects has caused the loss of many thousands of pounds of meat annually, as the records of the railroad claim agents and of the municipal and federal health authorities will reveal.

Not all such loss, however, is caused by failure to cool the cars properly or to raise them at the proper time. Often the cars are in imperfect repair, or the products are improperly stored for shipment. Defective doors and failure to store fresh meats near the bunkers and cured or frozen products near the doors, feature prominently in losses of this character.

Any trace of bad odor should be entirely destroyed before a car is loaded, and after scrubbing, ample time to dry must be allowed. Slaked lime often is sprinkled on the floor to destroy a musty condition, and a light covering of sawdust is used to take up any moisture. Salt is sometimes used to sweeten fresh meat cars.

When shipping carcass meats, a special type of refrigerator car, known as the beef refrigerator car, is used. This car is equipped with stationary racks which run lengthwise and are bolted to the top of the car. The quarters of beef and carcasses of small stock are suspended from these racks by means of iron meat hooks, thus allowing the refrigerated air to circulate freely around the fresh meats, which keeps them in wholesome condition.

Cuts of beef and other fresh meats in package form should be stored on the racks, and always in the vicinity of the ice bunkers. The intervening space should be filled with frozen and cured products that will not yield readily to the high temperature usually found there. Plain refrigerator cars, or those without the hanging equipment, are adequate when but few carcasses or quarters are included in the consignment.

Upon arrival at destination the meats should be unloaded promptly and stored in coolers where the temperature ranges from 34 to 38 or 40 degrees F. In case unloading cannot be accomplished within a reasonable time after arrival, the ice bunkers should be inspected and refilled, as any interruption to proper refrigeration will result in deterioration of the products, after they have reached their points of destination.

Branch House and Other Distributors.

All of the large packers and many of the smaller ones have branch houses or consignees conveniently located at distributing points in practically every large consuming center. These places generally are equipped with modern refrigerating and sanitary storage facilities. In such places, as well as in the coolers of the packing plants, the air should be cool, comparatively dry, and sweet, that the meats may not become discolored, slimy and stale, and consequently unsalable. Clean, dry sawdust, generously scattered over the floor, is a convenient and sanitary means of absorbing excess moisture.

In most market centers there is a class of dealers, known as jobbers, who purchase meats in large quantities from branch houses or direct from the packers, and cater to the retail, hotel and restaurant trade. This class of dealers relieves the branch houses of a large part of the work required in reducing carcasses and quarters to the desired wholesale cuts. They frequently come in competition with some of the branch houses that cater to the same class of trade. To a large extent the profits of the jobbers depend upon their ability to purchase in large quantities under most favorable market conditions. By this means also they are enabled to meet the competition of the branch houses.

(Continued on page 43.)

* Read before the American Public Health Association at New Orleans, La., Oct. 27, 1919. Printed by courtesy of the American Journal of Public Health.

PRACTICAL POINTS FOR THE TRADE

EDITOR'S NOTE.—From time to time answers to inquiries appearing on this page will be illustrated with drawings, showing graphically the points in question. This applies particularly to questions of packinghouse architecture, mechanical equipment, etc., and should prove a feature of added value to those who make use of this department.)

HANDLING SMOKED MEATS.

A subscriber in New England writes as follows:

Editor The National Provisioner:

Can you give me suggestions for the handling of smoked meats, particularly fancy breakfast bacon, especially in smoking and storing, so as to get best results in quality of product, and particularly to avoid having the outside become dry and hard?

Dry or pickle-cured fancy breakfast bacon, or any kind of meats in cure intended for smoking, should be smoked when fully cured, and disposed of as quickly as possible after leaving the smokehouse. Otherwise such meats as are ready to smoke, and not required, should be taken care of before smoking.

The quantity and quality of meats to be smoked should be regulated according to a reasonable expectation of what the demand is to be. Carrying smoked meats until the surface becomes dry and hard is poor business, not only as to condition but also as to shrinkage. As soon as safely cured they should go into the smokehouse; quick as smoked and cooled they should go into consumption. That's the rule to follow. "Carrying" stuff means care, whether it be frozen, cured or smoked. The latter condition should not be mentioned, however, in this connection, because smoked meats should not be carried.

Rooms in which smoked meats are kept should be reasonably dry, with not too brisk a circulation of air. Otherwise the surface of the meats will become dry and hard. Too damp storage is productive of mold. As we said before, regulate your stocks of smoked meats as near to the demand expected as you can.

IMPROVED AMMONIA EQUIPMENT.

Dr. Arthur Lowenstein, vice-president of Wilson & Company, has been granted Letters Patent No. 1,322,251 covering certain processes and accessory equipment for manufacturing anhydrous ammonia for refrigerating plants from aqua ammonia, for use in both absorption and compression systems, utilizing the absorption plant as an anhydrous ammonia manufacturing plant. This, it is said, can be done to advantage where both systems are employed in the same plant.

Dr. Lowenstein, who has done considerable research work in developing the manufacture of anhydrous ammonia, has devised this patent to provide operators of absorption plants a method for either manufacturing anhydrous ammonia for use as needed, or for storage of such quantities of anhydrous ammonia as are necessary, by

simple additions and adjustments of the existing equipment.

In describing the operation of this improved anhydrous ammonia producing plant, and referring to the accompanying diagram, the inventor says:

If a "standard" or reasonably pure grade of aqua ammonia is employed in the absorption system, the cooled and expanded gas in the pipe 6 will be relatively pure. Assuming that the valve 9 is open, this gas will pass through the drying and purifying apparatus 14, 15, and thence to the compressor 16, reaching the latter in a cool, dry and expanded condition and free of all objectionable impurities. By the operation of the compressor, the gas will be compressed to such a extent as to be liquefied in the condenser 17, and there will drain into the receiver 18 thereof pure anhydrous ammonia fitted for industrial use. If desired, suitable connections may be made through which the condenser 17

(Continued on page 34.)

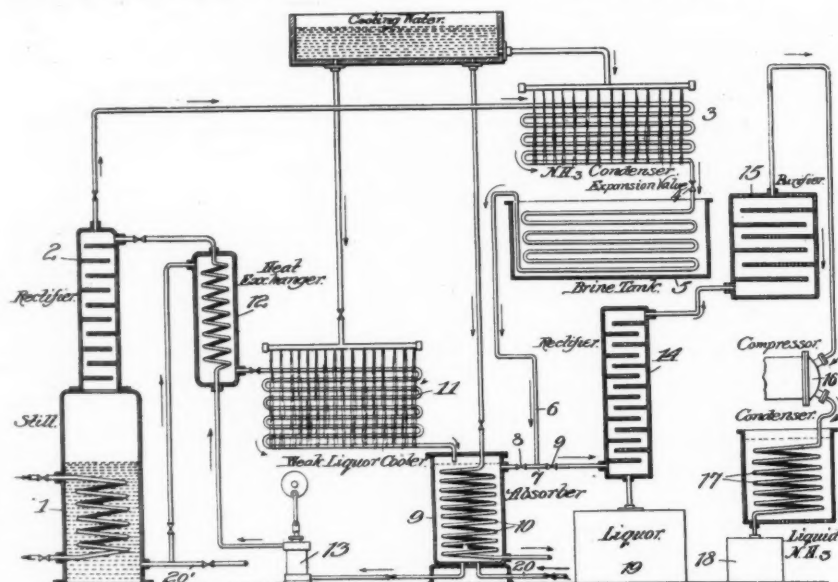


Diagram of New Ammonia Producing Plant.

1920

We enter the year 1920 with perhaps more than our usual amount of confidence in the reward of true merit. This faith is probably prompted by our increased facilities to render even better service than heretofore.

With our new shops and co-operative laboratory for tests in commercial quantities we offer a quality of engineering and construction services in which we are very proud.

May we have the pleasure of discussing your evaporator problems with you?

Swenson Evaporator Company

MAIN OFFICE—945 MONADNOCK BLOCK, CHICAGO

Cable Address: "Evaporator Chicago"

Eastern Office: 318 Widener Bldg., Philadelphia

THE NATIONAL PROVISIONER

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PAUL I. ALDRICH, *Editor.*

GENERAL OFFICES.

Old Colony Building, Chicago.
Telephone Harrison 3421.
Cable Address: "Sampan," N. Y.

EASTERN OFFICES.

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MEAT PROSPECTS FOR 1920

This is about the time of year the U. S. Department of Agriculture is accustomed to make its announcement of the number of livestock on the farms and ranges of the country, figures gathered largely by volunteer agents, but which have been generally accepted as indicating the livestock situation at the outset of the new year. This announcement has not yet been made as representing the status on January 1, 1920, but there are other statistics available which give some idea of the situation.

The U. S. Bureau of Markets reports figures of livestock received and disposed of at 69 markets throughout the country for the year 1919. Its reports show cattle receipts at 69 points aggregating 681,291 head less than in 1918, while local slaughtering at these markets was 1,256,561 head below that of the previous year. At 69

markets hog receipts in 1919 were 342,585 head less than in 1918, in spite of the abnormally high prices during a part of the year.

These figures may be interpreted according to the notion of the reader. Something more definite in the way of comment comes in the report of the Kansas State Board of Agriculture, which body has always been a hotbed of optimism as well as a model of energy and enterprise. Kansas is one of our greatest beef and pork producing states, but its state board reports a dark outlook for meat production there just now.

Beef cattle in Kansas have decreased at least 12 per cent during the past year, according to this report, and only about three-quarters the usual number of cattle will be fattened there this winter. Beef producers in every county report losses and a discouraging outlook. As to hogs, the report says that "the number of swine in Kansas on March 1 was less than had been reported on that date for any year since 1882, and the November report shows a decrease of 25 per cent compared with March."

Causes for discouragement to meat producers have included high feed costs everywhere, poor feed crops in some sections, but chiefly unfavorable market conditions which have caused producer and packer alike to suffer heavy losses. British government manipulation of the pork situation, labor and distribution difficulties at home, government unloading of army beef and pork supplies on the domestic market, and the uncertainty and fluctuations of the international trade situation have all had their influence, mostly to the discouragement of the livestock producer. The political drive to reduce the high cost of living also came at the moment when it could do the most harm.

The outlook for meat production in 1920 is not any too rosy. The report of a decreased wheat acreage also points to a reduction in the food supply. With a presidential election campaign impending, the cost-of-living football will be actively kicked about during most of the year.

The livestock producer responds to the demand for more meat on the hoof whenever the outlook encourages him to do so. If he thinks he may lose money, and if he has had some recent unpleasant experiences in that line, he is not likely to wax enthusiastic in his production plans. Economy and more production are the economic slogans of the hour, and the undoubted solution of our present national difficulties. But if economy means decreased meat consumption the livestock man may find it hard to see how that fits in with increased meat production.

The producer and the packer are involved together in this situation, and must co-operate in its solution. In fact, all classes are tied up together in the present difficulty, and as a leading packer said in his recent New Year statement, "honest, sincere co-operation between the government, labor, farmers, manufacturers and all employers will do much toward curing the country of most of the ills which now beset it." Peace must be ratified, international trade arrangements entered into, and a market for the surplus of all classes of American products provided in order to offer real encouragement for increased production—of meat supplies or anything else.

COLD STORAGE IN OHIO

Agitators are endeavoring to amend the Ohio state cold storage law, under the plea of emergency legislation to regulate cost of living. The law at present provides for the holding of meats in cold storage for a period of six months only. The amendment now being pushed at Columbus proposes to reduce this period to four months, and some of the theoretical state agricultural officials are trying to have it amended to read three months.

There is strong sentiment for the adoption of a law similar to that now in force in at least 14 states in the country, generally known as the "model cold storage law," which provides a period of 12 months for meat storage. Meat packing interests have been represented at the Ohio hearings on this bill, and General Michael Ryan of the Cincinnati Abattoir Co., who was the first president of the American Meat Packers' Association, has been a leader in championing sensible legislation on this subject.

Such a law affects meats held in process of cure, and every pork packer knows what effect such short terms of storage would have on the pork packing business. Theorists and agitators try to convey the impression that restrictive legislation must be enacted to thwart "profiteers" and meat hoarders. They do not explain to their hearers the details of meat curing, and the necessity for holding meats under refrigeration during the lengthy process of cure.

The best evidence of the need of an adequate time limit is the fact that so many states have adopted the so-called "model law," which allows 12 months' storage, with an extension by permit not to exceed 120 days. An era of radical cold storage legislation will only serve to increase packing costs and reduce the meat supply, thereby adding to the burdens of the consumer instead of lessening them.

TRADE GLEANINGS

The F. E. Patrick-Young Co. is about to build a \$140,000 meat packing plant at Richmond, Va.

The Cavanaugh Packing Co., Muncie, Ind., has increased its capital stock from \$25,000 to \$50,000.

Bonds aggregating \$20,000 have been voted by the city of Huntsville, Ala., to construct an abattoir.

The Emil Noehre Co. have just completed their new sausage factory at 1044 National avenue, Milwaukee, Wis.

Fire, last week, caused a loss of approximately \$20,000 to the Manhattan Packing Company's plant at Manhattan, Kan.

Swift & Co. will shortly rebuild their refinery at Memphis, Tenn., which was recently damaged by fire to the extent of \$150,000.

The Little Rock Packing Co. has increased its capital stock from \$10,000 to \$50,000. Otto Finkbeiner is president and Fritz Tenschler, secretary.

Construction work on the new Armour & Co. cold storage warehouse at Billings, Mont., will shortly begin. The old buildings now on the site are being razed.

Active construction work on the first unit of the new \$5,000,000 plant of the Virden Packing Co. Sacramento, Calif., will begin within the next several weeks.

The McCurtain Cotton Oil Co. has incorporated with a capital of \$100,000 at Idabel, Okla. Those behind the project are: John Head, W. Y. Foster and H. H. Orton.

The Summit Provision Co. has incorporated at Jersey City, N. J., with a capital stock of \$15,000. The incorporators are:

Charles J. Miller, Charles M. Schwope and William Link, all of Jersey City.

Latest reports on the new building planned for the Alliance Packing Co., Alliance, Neb., indicate that the company is figuring on a packing plant with a killing capacity of 500 hogs and 100 head of cattle a day instead of 500 hogs a week.

The following men were chosen as the new directors for the Nashville Union Stock Yards at the recent annual meeting of the stockholders: James E. Caldwell, F. L. Murray, W. L. Kennett, Meredith Caldwell, A. E. McBee, Alex Perry, R. E. Power and William Burnett. Officers for the ensuing year will be elected at a meeting scheduled for next week.

Officers, as follows, were elected at the annual meeting of the Higgins Packing Co., Omaha, Neb.: Walter W. Hoagland, president; Walter A. George, treasurer, and E. E. Howell, secretary and general manager. A report was also rendered which indicated that the new addition, now under construction and which will enable the plant to quadruple its present capacity, is almost ready for occupancy.

HOG MARKETING IN 1919.

Hog receipts in 1919 at 69 markets from which figures were obtained by the U. S. Bureau of Markets totalled 45,035,949, compared to 45,378,534 in 1918. Local slaughtering at these 69 points in 1919 aggregated 30,574,250, compared to 30,959,068 in 1918. The reports indicate slaughtering at the more important of these points for the year as follows, compared to the previous year:

	1919.	1918.
Chicago	7,571,841	7,643,326
Kansas City	2,600,430	2,665,299
Omaha	2,530,833	2,540,938
St. Louis	2,230,758	2,276,208
St. Joseph	1,918,730	2,064,221
Indianapolis	1,434,319	1,394,952
Sioux City	1,410,836	1,510,632
St. Paul	1,317,338	1,306,582
Cincinnati	823,381	706,105
Buffalo	730,017	617,038
Cleveland	729,016	850,205
New York	677,379	650,708
Baltimore	661,115	514,326
St. Louis	568,471	828,957
Milwaukee	534,063	462,849
Wichita	469,127	502,795
Jersey City	467,560	566,131
Ft. Worth	463,641	568,263
Oklahoma City	360,105	503,960
Denver	335,577	366,216
Detroit	335,567	286,997
Philadelphia	328,781	263,739
Pittsburgh	278,902	278,787
Nebraska City	271,418	263,762
Louisville	172,741	137,930
Richmond	153,890	57,489
Peoria	153,207	143,426
Seattle	124,323	125,259
Portland, Ore.	102,654	136,986

It will be noted that these figures cover only points where there are public stock yards, and the Bureau of Markets does not include in its lists such important hog killing points as Ottumwa and Des Moines, Iowa, etc.

CATTLE SLAUGHTER IN 1919.

Cattle receipts in 1919 at 69 markets from which figures were obtained by the U. S. Bureau of Markets totaled 24,704,314 compared to 25,385,605 in 1918. Local slaughtering at these 69 points in 1919 aggregated 13,713,268, compared to 14,970,189 in 1918. The reports indicate slaughtering at the more important of these points as follows, compared to the previous year:

	1919.	1918.
Chicago	3,032,001	3,422,380
Kansas City	1,617,169	1,915,017
Omaha	1,135,517	1,137,977
St. Louis	1,018,740	1,139,805
Jersey City	744,826	649,620
Fort Worth	715,090	954,038
St. Joseph	531,100	569,110
St. Paul	529,562	615,635
New York	399,510	385,121
Oklahoma City	367,554	528,224
Sioux City	362,570	385,253
Milwaukee	334,423	320,738
Cincinnati	305,313	302,801
Indianapolis	245,263	268,428
Cleveland	243,886	223,169
Buffalo	202,300	205,307
Detroit	188,857	192,322
Denver	174,350	185,043
New Orleans	162,535	160,409
Pittsburgh	150,987	163,163
Baltimore	145,357	125,769
Wichita	133,298	145,000

MUTTON SUPPLIES IN 1919.

Sheep receipts in 1919 at 69 markets from which figures were obtained by the U. S. Bureau of Markets totalled 27,261,628, compared to 22,490,205 in 1918. Local slaughtering at these 69 points aggregated 12,651,803, compared to 10,273,136 in 1918. The reports indicate slaughtering at the more important of these points for the year as follows, compared to the previous year:

	1919.	1918.
Chicago	3,934,952	3,434,526
Omaha	1,639,040	1,433,183
Jersey City	1,531,809	1,094,972
Kansas City	1,176,185	950,763
St. Joseph	705,769	579,750
St. Louis	598,514	468,260
New York	291,091	271,470
Philadelphia	285,601	219,572
Sioux City	281,820	210,376
St. Paul	251,063	175,524
Denver	240,821	174,483
Buffalo	231,175	141,785
Detroit	211,997	137,561
Cleveland	175,634	131,794
Ft. Worth	163,925	130,677
Emeryville, Calif. ..	155,596	101,340
Portland	108,984	76,642
Baltimore	103,383	84,514
Pittsburgh	103,261	94,993
Cincinnati	84,311	52,080

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Future Trading Light—Prices Steady—Hog Movement Increasing—Hog Prices Steady—Stocks Gain.

The price movement during the past week has been narrow and without decided character. The market has drifted a little up and a little down with a good deal of positive talk on the part of bulls and bears who did not seem to be disposed to back their opinions. Bears have been disappointed at the action of the market on the hog movement. A week ago the packing was in excess of last year for the first time of the season, and the receipts for the current week showed a total almost equal to last year at the leading Western points. The Chicago hog receipts have been large, but Chicago hog prices have been very steady. The average for the past week was \$14.85 or 20c higher than the preceding week, and there has been but slight change in the quotations the past few days. There was a little decline in the price of cattle last week, but the price of both hogs and cattle keeps at \$14 or above, notwithstanding the large movement.

A rather interesting statement of the live-stock movement of the past year shows at the seven leading points a total of 12,346,920 cattle, against 13,102,035 the previous year, a decrease of 755,115. The movement of hogs was 25,270,162, compared with 25,460,413 the previous year, a decrease of 190,252, and sheep 14,305,976, against 12,064,419, a decrease of 2,241,560.

The report of the Bureau of Markets carries the totals of the livestock movement out still more completely, giving the figures at sixty-nine markets for 1919, compared with 1918.

The totals for the year compare as follows:

	1919.	1918.
Cattle.....	24,704,314	25,385,605
Receipts.....	13,713,628	14,971,089
Local slaughters.....	5,288,499	5,013,039
Stocker and feeder shipment.....	10,763,440	10,307,949

Hogs.		
Receipts.....	45,035,949	45,378,534
Local slaughters.....	30,574,250	30,959,068
Stocker and feeder shipment.....	901,977	988,459

Total shipments.....	14,363,786	14,370,421
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Sheep.		
Receipts.....	27,261,628	22,490,205
Local slaughters.....	12,651,803	10,273,136
Stocker and feeder shipment.....	6,955,752	5,207,502

Total shipments.....	14,584,077	12,202,680
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The duplication of the movement is shown in the difference between the slaughter and the receipts. In the case of cattle the receipts were 24,704,314, the slaughter, 13,713,628, and the shipments 10,763,440, the total of the slaughter and the shipments amounting to 24,477,068, or only a little more than 200,000 less than the total receipts. The slaughter of hogs and the shipments total 44,938,045, while the total receipts were 45,035,949 at all the markets, showing apparently without any question that the slaughter represents practically the net movement of hogs from the country and that the receipts by no means represent the movement of hogs from the country.

The cold storage holdings of the country showed an increasing tendency, the same as the figures at the seven leading markets. The gain has been quite important, compared with last month, but compared with last year the decrease is pronounced. The totals of beef and pork products for January 1st follow, in comparison with December 1st and in comparison with January 1st last year:

	Total stocks Jan. 1.	Change in December. Increase.	Change for year. Decrease.
Beef, frozen, lbs.....	261,447,090	38,136,097	37,371,373
Cured beef, lbs.....	35,584,363	37,081	670,733
Total.....	297,031,453	38,173,778	38,042,106
Pork, frozen, lbs.....	53,968,500	9,048,388	7,570,355
Pork, dry salt.....	259,279,099	17,054,631	97,974,965
Pork, pickled.....	276,529,988	49,637,050	27,232,941
Lard.....	61,872,925	12,726,158	42,401,355
Total.....	651,649,512	88,566,227	175,179,616
Lamb and mutton.....	11,627,658	2,218,700	1,132,085
Miscellaneous meats.....	108,202,011	25,348,520	20,688,778

The fact that the total of pork products shows a decrease of 175,179,616 lbs. compared with last year is rather important in reflecting the effect of the recent decrease in product. During the past two and a half months the decrease in kill at the principal points has been about 2,500,000 hogs. The product from these hogs would make roughly a loss in production of 360,000,000 lbs., which with a slaughter as large as last year for this period would have meant an enormous increase in product stocks. The fact that this product did not have a more serious effect on the situation was due to the decrease in the exports.

The report of statistician Snow for the Bartlett-Frazier Co. made a total stock of hogs in the country of 70,700,000, against a 10-year average of 66,800,000. This is a decrease of about five million hogs compared with a year ago, while there is a decrease also of 2,000,000 cattle. The report goes on further to state that producers have had such losses the past six months that there is a general tendency to reduce livestock production, and a claim is made that raisers will sell the breeding stock.

PORK—The market has been very quiet but firmly held notwithstanding the easier feeling in the west, quiet export demand and demoralized exchanges. At New York mess pork was quoted at \$45@45½, family \$52@53, and short clear \$44@50. At Chicago cash lots were quoted at \$40.

LARD—The market has been about steady with demand disappointing, both domestic and export. The action of the Western market has had influence. Hogs, however, continue strong, although the movement is quite large. At New York prime western was quoted at \$24.30@24.40; middle west, \$24.05@24.15, and city \$23½@23¾ nominal. Refined to the continent, 27c; South America, 27¼c, and Brazil kegs 28¼c. Compound lard was quoted at 25c in car lots, and 25¼@25½c in smaller lots. At Chicago cash lard was quoted at \$1.25 less than January.

BEEF—The market was very slow, and steady, with demand from all quarters rather quiet. Mess was quoted at \$18@19, family \$24@25, and extra Indian mess \$45@47.

SEE PAGE 31 FOR LATER MARKETS.

Right Cooking Demands Right Heat



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OUTLOOK FOR HOGS AND PRODUCT.

Despite the advance of 60c to \$1.00 in hog prices last week, hog receipts this week are falling below general estimate. For the first three days of this week 11 principal markets received 498,000 hogs, as against 533,000 a week ago and 552,000 for the same period last year. One packer alone on Monday bought between 5,000 and 6,000 hogs for his eastern plants.

"It is hard to break hogs with such a demand," say W. G. Press & Co. "Packers hesitate to buy after several days' advancing market, as they did on Tuesday, which is not to be wondered at, for if they bought hogs freely after every advance it is hard to say how high hogs might sell. The country has become bullish on hogs and they are showing indifference, even on an advancing market, to ship their hogs. They keep putting on weight, feeling that it is too late now permanently to break the market. The average weight of hogs

in Chicago last week was 231 lbs.; a year ago it was 225 lbs., and two years ago 212 lbs.

"The fresh pork trade from now on should be good. There is less cheap beef on the market than there has been for months. Poultry is coming to market sparingly. Holidays cleaned up all surplus poultry. Chickens that were selling at around 30c right after the holidays, are now bringing 30-35c. Turkeys are bringing 55c wholesale. Lambs sold on the Chicago market this week at \$20.00. This is \$3.00 a 100 lbs. higher than they were a year ago, \$2.00 a 100 lbs. higher than two years ago, and over \$5.00 a 100 lbs. higher than three years ago. These prices make pork look cheap.

"The bulk of the sales of live cattle in Chicago is ranging from about \$12.00 to \$16.50 a 100 lbs. The very fancy cattle, which are scarce, are off \$1.50 a 100 lbs. from the extreme top, but the medium cattle, which were selling around \$10.00 to \$12.00, are up \$2.00 a 100 lbs. This does

not indicate cheap beef. There is little chance for any cheap beef until June, therefore hog products should have many friends from the big consuming trade from now on.

"We must not forget that strikes are less numerous. Labor is fully employed at high wages, and it is likely to continue so. It is astonishing to witness the big purchases made every Friday and Saturday by workingmen's wives at the big markets. It is not unusual to see from \$8.00 to \$10.00 purchases made one after another. This shows the prosperity among the working people.

"We think before the year is out the surplus stocks of hog products will be the lightest in history. We no doubt will have a liberal run of hogs for the next 6 to 8 weeks. After that the receipts will only be moderate. Ribs, lard and pork in the future market ultimately have but one route, and that is to follow the hogs."

FOREIGN EXCHANGE DEMORALIZED.

An almost demoralizing condition prevails in the foreign exchange market due to repeated declines in quotations. Declines below record levels were recorded this week in London, Paris, Rome, Antwerp and Berlin remittances. Demand sterling closed at almost 3 cents on the pound lower than previous quotations. Rome exchange attained a new low record on January 21, when checks dropped 17 centimes, selling at \$13.87. Francs suffered a loss of 22 centimes, checks being quoted at \$11.82 and cable transfers at \$11.79. In Paris the dollar was quoted at 11 francs 68 centimes against 11 francs 54 centimes on Jan. 19.

German marks reached a new low record also, selling at \$.0138, under heavy pressure, for checks, while Austrian kronen brought \$.0038. Belgian exchange is unsettled, reflected in a decline in quotations to \$11.87 for checks and \$11.85 for cables. Copenhagen, Stockholm, Christiania and Madrid remittances were also weaker.

EXPORTS OF PROVISIONS

Exports of provisions from the Atlantic and Gulf ports for the week ending Jan. 17, 1920, are reported as follows:

	PORK, BBLs.	
	Week ended Jan. 17, 1920.	From Nov. 1, 1919, to Jan. 17, 1920.
United Kingdom.....	425	425
Continent.....	3,457	3,457
So. and Cent. Amer.....	351	351
West Indies.....	25	25
Brit. N. A. Colonies.....	2,301	2,301
Other countries.....	2,028	2,028
Totals.....	32	8,611

BACON AND HAMS, LBS.	
United Kingdom.....	16,854,200
Continent.....	18,183,600
So. and Cent. Amer.....	43,175,113
West Indies.....	158,833,600
Brit. N. A. Colonies.....	219,910
Other countries.....	1,450,738
Totals.....	190,087
	63,430

LARD, LBS.	
United Kingdom.....	2,273,700
Continent.....	5,398,000
So. and Cent. Amer.....	2,331,916
West Indies.....	115,282,248
Brit. N. A. Colonies.....	867,000
Other countries.....	633,983
Totals.....	1,452,617
	46,779
	71,332

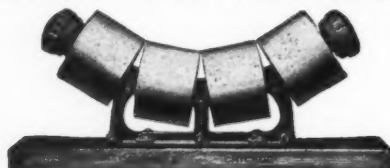
RECAPITULATION OF THE WEEK'S EXPORTS.	
	Pork, bbls.
New York.....	22,351,800
Portland, Me.....	1,859,000
Boston.....	7,905,000
Philadelphia.....	319,000
Baltimore.....	2,603,000
New Orleans.....	610,000
Total week.....	35,037,800
Previous week.....	2,702
Two weeks ago.....	1,960
Cor. week, 1919.....	32
	46,257,113
	8,712,916

Comparative summary of aggregate exports from Nov. 1, 1919, to Jan. 17, 1920:	
	1919 to 1920.
Pork.....	1,722,200
Bacon and hams.....	379,925,565
Lard.....	151,522,759
	69,793,600
	181,131,356
	16,043,334
	8,129,628
	8,712,916

†Decrease. ‡Increase.

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—The market the past week has been very quiet, but the undertone has been weaker for some days past, and early this week on sales of 100,000 lbs. the market dropped $\frac{3}{4}$ c from the previous sale. It was intimated that further business was pending at still lower levels and that owing to the demoralization in the market it was quite probable that special tallow would reach 16 $\frac{1}{2}$ c on the next sale. This compares with recent sales at 18c. The slow demand, lack of export interest in the market, weaker tone in oils, and the slump in foreign exchange rates featured the market. At New York prime city was quoted at 16 $\frac{1}{2}$ c nominal special loose at 17 $\frac{1}{4}$ c and edible at 19 $\frac{1}{4}$ @20 $\frac{1}{4}$ c. At Chicago packers' No. 1 was quoted at 16 $\frac{1}{4}$ @17c and edible at 19@19 $\frac{1}{2}$ c.

OLEO-STEARINE.—The market the past week has been dull and without feature although the undertone has been easier. No transactions were reported. Demand was inactive, owing to the weakness in tallow and other greases and the general foreign situation. At New York oleo was quoted at 22c nominal, and at Chicago at 21@21 $\frac{1}{2}$ c.

SEE PAGE 31 FOR LATER MARKETS.

OLEO OIL.—The market has been dull and featureless with trade small and price changes unimportant. Extra oleo oil at New York was quoted at 30 $\frac{1}{2}$ c. At Chicago extra oleo was quoted at 29@29 $\frac{1}{2}$ c.

GREASE.—The market has been very quiet with buyers showing a disposition to hold off. An easier feeling in the West has had much influence on the local market. Choice yellow grease was quoted at New York at 14@14 $\frac{1}{2}$ c, and choice house at 13 $\frac{3}{4}$ @14c. At Chicago yellow was quoted at 15 $\frac{1}{2}$ @16c, and house at 14 $\frac{1}{2}$ @15c.

NEATSFOOT OIL.—The market for neatsfoot has been quiet but very steady. Local trade has been light with demand at the moment quiet. 20° coal test was quoted at \$2.30@2.35, 30° at \$2.05@2.10, and prime at \$1.85.

GREEN AND SWEET PICKLED MEATS. (Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, Jan. 22.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 27c; 10@12 lbs. ave., 26 $\frac{1}{2}$ c; 12@14 lbs. ave., 26c; 14@16 lbs. ave., 25 $\frac{1}{2}$ c; 16@18

lbs. ave., 25c; 18@20 lbs. ave., 24 $\frac{1}{2}$ c. Sweet Pickled, 8@10 lbs. ave., 27c; 10@12 lbs. ave., 26c; 12@14 lbs. ave., 25 $\frac{1}{4}$ c; 14@16 lbs. ave., 24 $\frac{1}{2}$ c; 16@18 lbs. ave., 24 $\frac{1}{4}$ @25 $\frac{1}{4}$ c; 18@20 lbs. ave., 24 $\frac{1}{4}$ @25 $\frac{1}{4}$ c.

Skinned Hams—Green, 14@16 lbs. ave., 26c; 16@18 lbs. ave., 25 $\frac{1}{4}$ c; 18@20 lbs. ave., 25 $\frac{1}{2}$ c; 20@22 lbs. ave., 25c; 22@24 lbs. ave., 24 $\frac{1}{2}$ c. Sweet Pickled, 14@16 lbs. ave., 25c; 16@18 lbs. ave., 24 $\frac{1}{2}$ c; 18@20 lbs. ave., 24 $\frac{1}{2}$ c; 20@22 lbs. ave., 24c; 22@24 lbs. ave., 23 $\frac{1}{2}$ c.

Picnic Hams—Green, 4@6 lbs. ave., 18 $\frac{1}{2}$ c; 6@8 lbs. ave., 17 $\frac{1}{2}$ c; 8@10 lbs. ave., 16 $\frac{1}{2}$ c; 10@11 lbs. ave., 16c. Sweet Pickled, 4@6 lbs. ave., 17 $\frac{1}{2}$ c; 6@8 lbs. ave., 17 $\frac{1}{4}$ c; 8@10 lbs. ave., 16 $\frac{1}{2}$ c; 10@12 lbs. ave., 16c.

Clear Bellies—Green, 6@8 lbs. ave., 33c; 8@10 lbs. ave., 32c; 10@12 lbs. ave., 28c; 12@14 lbs. ave., 25c; 14@16 lbs. ave., 24c. Sweet Pickled, 6@8 lbs. ave., 28c; 8@10 lbs. ave., 25 $\frac{1}{2}$ c; 10@12 lbs. ave., 24 $\frac{1}{2}$ c; 12@14 lbs. ave., 22 $\frac{1}{2}$ c; 14@16 lbs. ave., 21 $\frac{1}{2}$ c.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Jan. 22, 1920.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 30c; green hams, 8/10 lbs. ave., 28c; 10/12 lbs. ave., 28c; 12/14 lbs. ave., 27c; green clear bellies, 8/10 lbs. ave., 26c; 10/12 lbs. ave., 26c; 12/14 lbs. ave., 25 $\frac{1}{2}$ c; green rib bellies, 10/12 lbs. ave., 24 $\frac{1}{2}$ c; 12/14 lbs. ave., 24c; S. P. clear bellies, 6/8 lbs. ave., 25 $\frac{1}{2}$ c; 8/10 lbs. ave., 26c; 10/12 lbs. ave., 25c; 12/14 lbs. ave., 24 $\frac{1}{2}$ c; S. P. rib bellies, 10/12 lbs. ave., 24c; 12/14 lbs. ave., 24c; S. P. hams, 8/10 lbs. ave., 28c; 10/12 lbs. ave., 27 $\frac{1}{2}$ c; 12/14 lbs. ave., 27c; City steam lard, 23 $\frac{1}{2}$ @23 $\frac{3}{4}$ c; compound, 24 $\frac{1}{2}$ c; dressed hogs, 22 $\frac{1}{2}$ c.

Western prices on green cuts are as follows: Pork loins, 8/10 lbs. ave., 26c; 10/12 lbs. ave., 25c; 12/14 lbs. ave., 24c; 14/16 lbs. ave., 23c skinned shoulders, 23c; boneless butts, 26@27c; Boston butts, 23@24c; lean trimmings, 22c; regular trimmings, 18@19c; spare ribs, 19@20c; neck ribs, 6c; kidneys, 8c; tails, 10c; livers, 2c; pig tongues, 23c.

POULTRY STOCKS IN STORAGE.

Following is a summary of cold storage holdings of frozen poultry on January 1, 1920:

	Total holdings—			
	Jan. 1, '20.	Jan. 1, '19.	Dec. 1, '19.	
	Pounds.	Pounds.	Pounds.	
Broilers	9,202,521	15,155,903	8,045,765	
Roasters	28,742,066	29,465,646	14,833,161	
Fowls	20,704,544	26,029,983	9,691,308	
Turkeys	5,183,278	9,038,583	3,212,049	
Miscellaneous	23,878,073	29,032,140	18,966,385	
Total poultry.....	87,710,482	108,722,255	54,748,668	

EXPORTS OF CANNED MEATS.

Exports of canned meat products from the United States by countries during the month of November, 1919, are reported as follows:

To—	Beef.	Pork.	Sausage.	All other.
	Pounds.	Pounds.	Pounds.	Dollars.
Austria-Hungary ..	234			\$ 270
Belgium		720	174,610	3,475
Denmark	82,900			9,500
France	95,196	58,188	97,500	7,347
Germany	507,097		470	9,299
Gibraltar				142
Greece	2,418			450
Malta, G. Z. B. and				
Cyprus Islands.....	900		1,100	105
Netherlands	432			4,319
Norway	4,421			6,662
Portugal				10
Roumania				24
Sweden	19,800			14
Turkey in Europe..			2,650	4,037
England	433,119	173,668		185,892
Scotland	95,268		2,281	63,990
Bermuda	8,274		1,068	1,680
British Honduras...	1,540	360	5,031	2,465
Canada	19,428	38,253	100	3,022
Costa Rica			450	407
Guatemala	526		1,344	764
Honduras			2,505	1,851
Nicaragua	234		2,193	1,827
Panama	120		119	449
Salvador	76	703	558	455
Mexico	5,456	4,425	12,101	14,467
Miquelon, Langley,				
etc.			1,350	
Newfoundland and				
Labrador	24,090	22,104	912	1,365
Barbadoes				48
Jamaica	4,549		902	3,359
Trinidad and Tobago	3,321			3,888
Other British West				
Indies	4,376		611	970
Cuba	9,119	1,063	144,751	7,980
Dutch West Indies.			1,155	19
French West Indies.			280	755
French West Indies	2,505	65	2,147	164
Haiti			740	1,264
Dominican Republic	1,433		22,324	1,980
Argentina				2,034
Bolivia			11	18
Brazil			15	27
Chile	8	168		494
Colombia	1,208	50	1,542	1,991
Ecuador			236	263
British Guiana.....	971	35	909	370
Dutch Guiana	1,025		196	404
French Guiana	2,750		200	
Peru	984	568	1,149	542
Venezuela	1,017	1,976	4,144	7,885
China	1,468		633	1,501
Chosen	436		258	151
British India	3,510		4,728	3,479
Straits Settlements	2,534	118	3,961	1,769
Other British East				
Indies	20		24	
Dutch East Indies..	10,386	218	7,197	6,857
Hongkong	2,706	96	1,327	1,287
Japan	7,519		817	2,365
Siam	24			127
Turkey in Asia.....				13
Australia	178		1,391	1,056
New Zealand.....				44
Other Brit. Oceania.	120		723	18
French Oceania.....	120		227	66
German Oceania.....			56	9
Philippine Islands..	20,612	165	24,429	15,539
Belgian Congo.....				55
British West Africa	2,840	18	267	1,472
British South Africa	5,510	7,780	21,820	294
Cancary Islands.....			2,000	
French Africa.....	24			51
Portuguese Africa..			450	226
Egypt				5
Total	1,393,238	310,771	562,025	\$391,755

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CHANGE COTTON MEAL STANDARD.

At the recent annual meeting in Washington of the Association of Food Control Officials of the United States, B. B. Ross, chairman of the Committee on Cottonseed Products, made a report favoring the establishing of new standard definitions for cottonseed meal. It suggested that 38.6 per cent should be the minimum limit of protein in cottonseed meal, but that in view of the difficulty of eliminating 36 per cent meal, it recommended that the term "prime" be discontinued as a definition of second grade meal, and that three grades be designated as follows: Choice cottonseed meal, minimum 41.12 per cent protein; medium grade cottonseed meal, minimum 38.56 per cent protein; low grade cottonseed meal, minimum 36 per cent protein.

W. A. Reynolds of Charlotte, N. C., who was present at the meeting, objected to the proposed changes on behalf of the oil millers, and at his request the new definitions were made tentative only and permanent action was deferred until the next annual meeting in November, 1920.

Any such proposition as this will be vigorously protested by the entire cottonseed products industry and must not be allowed to prevail, says the Cotton Oil Press. It says there are many sound reasons why the changes should not be adopted, and although ten months will elapse before the subject will come up for action, urges oil millers to get busy at once and present those reasons so emphatically and so early and often in their respective states that there will be no possibility of the industry being hampered by the proposed restrictions.

Following are extracts from the report of the Food Control Officials' meeting:

For the purpose of securing information and suggestions which would be helpful in arriving at definite conclusions with regard to proper standards for cottonseed products, the chairman of this committee several weeks since sent out a questionnaire to food control chemists or other officials in the cotton growing states, and has received replies from all except two officials to whom this questionnaire was addressed. Correspondence was also taken up with officials in several rice growing states with a view to securing information as to definition of rice products.

Definite expression of opinion regarding definitions were secured from most of the officials from whom replies were received, and these statements of the views of the officials referred to have been duly considered in arriving at the conclusions reached by a majority of the committee.

The committee is of the opinion that it was unfortunate that as low a standard for cottonseed meal as 36 per cent protein content was ever adopted by any of the states, and is further of the opinion that it is not necessary to produce a lower grade than 38.6 per cent protein in order to secure economic extraction of oil. The committee recognizes the fact, however, that a number of states have laws specifically providing for as low a grade of meal as 36 per cent protein, and such meals are upon the market in many states. During much more than a year, the Federal Food Administration exercised control over marketing and sale of cottonseed products, using 36 per cent protein meal as a standard or basis in fixing prices of cottonseed products. The committee regrets that this action gave the 36 per cent meal a degree of official and commercial recognition that was unfortunate and that makes it more difficult to establish a higher standard for cottonseed products.

In the event of the enactment of a Fed-

eral foodstuff law, it may become possible to adopt standards for such foodstuffs going into interstate commerce, and should a standard of 38.6 per cent protein be adopted for the minimum limit of protein in cottonseed meals, this would tend to encourage the fixing of a similar minimum limit by the state, a uniform standard for the states and for the Federal Government being, in the opinion of the committee, favorable.

While the committee believes that such a minimum protein limit is desirable, it does not, in view of existing legislation in a number of states, recommend at present the elimination of meal of 36 per cent protein content from the definitions of the association.

(Continued on page 29.)

SOUTHERN MARKETS**New Orleans.**

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 22.—Regardless of New York fluctuations, prime crude cotton seed oil remains steady and is quoted at 20c bid, with limited sales at this price; majority of mills are holding for 20½ to 21c basis prime. Off grades of crude oil barely steady. Good 7% meal worth \$74.00, New Orleans. Off meal, \$8.50 per unit of ammonia, delivered here. Loose hulls, \$10.50; sacked, \$14.50, New Orleans.

Memphis.

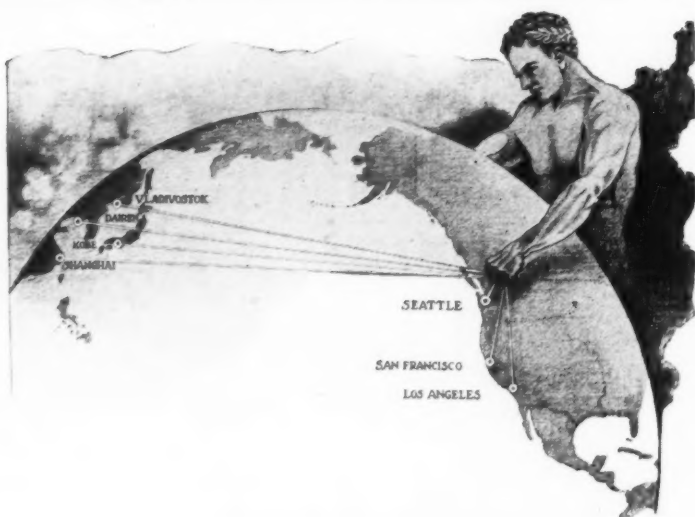
(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 22.—Cottonseed oil market quiet. Basis prime crude oil 19½c. Good 7% meal firm, \$71.50. Bulk hulls firm, \$9.50 to \$9.75; sacked, \$14.25@14.50.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 22.—Cottonseed oil nominal, 18c; no trading. Cracked cake or meal, \$70.00; no trading.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Markets Quiet—Undertone Easier—Consuming Demand, Domestic and Export, Slow—Cotton Oil Trade Quiet—Sentiment Mixed—Crude Oil Strong.

The market for cottonseed oil the past week has been very quiet, and prices have moved within a small range, showing a small net decline for the week. The undertone, however, has been rather steady, although sentiment was decidedly mixed. There has been scattered long liquidation in evidence, and scattered commission house pressure, but the selling has been very moderate in volume, and on persistent buying by brokers who usually act for refining interests the declines have been easily checked. Outside interest on the whole was light, and conditions very unsettled. There is a continued absence of any "hedge" pressure and the crude oil market has maintained the 20c level, with further buying by refiners and packers. Rumors have been current that crude oil had sold as high as 20½c in the Southeast, with some buying by Canadian soap manufacturers at these levels, but early this week the market was quoted at 20c asked, with trade on a small scale.

Sentiment has been decidedly bearish. The professional element almost to a man are against the market, based on the continued disappointing consuming demand, slow demand for compound, the weaker tone in the Western lard market, heaviness in cotton and renewed demoralization in foreign exchange, the rates declining to

new low record levels. The Census Bureau's report increased bear sentiment, as it showed only a moderate consumption for the month, and a decrease in consumption of more than 100,000 barrels from the previous month. The distribution of refined oil for the five months of the season has shown a distinct falling off, the total distribution amounting to about 373,000,000 lbs., against 503,000,000 lbs. last year, a decrease of about 131,000,000 lbs., and at the rate of 785,000 barrels less than last year. While stocks on hand are larger than a year ago, of both crude and refined oil, the stocks of seed are approximately 601,000 tons less than last year, so that it is evident that the production must fall off sharply the balance of the season as with the smaller cotton outturn there would seem to be very little probability of the seed deliveries from now on equalling those of a year ago. [The report in detail is given on the next page.]

Local sentiment is largely based on the consuming demand. It has also been influenced to a great extent by the fact that lard has refused to advance in face of continued strength in the hog market. The undertone to vegetable oils has been somewhat easier, and on the whole there was further evidence of a weaker tone to the grease situation. The tallow market suffered a break of about ¾c a lb. during the week, and with the weakness in exchanges there is little probability of any important foreign demand in the near future. English oils, particularly peanut oil, have been offered very freely for importation into this country, while coconut and soya bean

oil are relatively cheaper than cottonseed oil, and are being substituted in a great many cases.

In many instances attention is drawn to the fact that hogs are maintained above the 15c level notwithstanding the liberal winter run to market, and they believe this to indicate that when the winter run is over, higher prices are certain. They contend that if hogs can stand up under this run the packers will force the market up after the winter movement has been absorbed. In these quarters it is also claimed that the consumption of oils and greases in this country has been on an enormous scale, and it was stated that one of the packers had claimed that his compound lard sales were the largest in the history of the trade. Demand for oils from nut butter makers has been fair.

The buying by refiners' brokers has been variously construed. In many quarters it is believed that refiners would not buy May oil in any volume at nearly ½c over the March delivery. On the other hand it is known that refiners are very favorable to the market, and have been absorbing the best of the crude oil in the belief that later in the season the refining loss was going to be very heavy, owing to the unsatisfactory condition of the seed this year.

The vegetable oil market has been very quiet the past week, and there has been evidence of an easier undertone. Demand from consumers continued noticeably less active, with the possible exception of palm oil, which continued in demand from the tin plate industries. Rumors of some re-



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selling have been current, stimulated somewhat by the weaker feeling in cottonseed oil, offerings from abroad and the action in foreign exchanges, which is materially against export business. English interests have been offering peanut oil very freely to the United States, while other interests have claimed an active demand for peanut oil from Italy, where the olive oil crop is very short. The production of olive oil in Italy this year is 33% short of last year, while the production in Spain and France is also considerably short of a year ago. As peanut oil and cottonseed oil are the best substitutes for olive oil, buying of both oils for importation by Italy on a very liberal scale is quite probable. Olive

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oil has advanced very sharply in price all over the world, owing to scarcity, and as a result substitution of other oils may reach much larger proportions than generally supposed.

The vegetable oil market on the Pacific Coast has been slightly easier also. Sales of soya bean oil were reported to refiners at 17c in sellers' tanks, January shipment from the Coast.

The Census Bureau's report on cottonseed and products, as of Dec. 31, 1919, is as follows:

	Dec. 31, 1919	Dec. 31, 1918
COTTON SEED—		
Stocks Aug. 1, tons.	25,000	40,000
Received Aug. 1 to Dec. 31, tons.	2,969,000	3,221,000
Crushed, same time, tons.	2,357,000	2,123,000
On hand Dec. 31, tons.	535,000	1,138,000
CRUDE OIL—		
Stocks Aug. 1, lbs.	25,496,000	16,504,000
Produced, five mos., lbs.	712,326,000	607,546,000
Shipped out, same time, lbs.	597,929,000	862,794,000
On hand Dec. 31, lbs.	177,431,000	103,915,000
REFINED OIL—		
Stocks Aug. 1, lbs.	148,489,000	265,875,000
Produced, five mos., lbs.	459,540,000	450,461,000
Stocks Dec. 31, lbs.	201,640,000	189,767,000
COTTON OIL IMPORTS—		
Aug. 1 to Dec. 31, lbs.	13,540,000	4,904,000
EXPORTS—		
Same time, lbs.	47,318,000	25,118,000
COTTON LINTERS—		
Produced, five mos., bales.	369,000	579,000
Exports, bales.	16,000	62,000
COTTONSEED OIL.—Market transactions.		

Thursday, Jan. 15, 1920.

Market dull, but firm.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot			2175	a 2250
Jan.			2190	a 2250
Feb.			2200	a 2209
Mar.	1100	2237 2218	2240	a 2244
May	6100	2266 2240	2265	a 2268
June			2260	a 2280
July	600	2277 2260	2277	a 2280
Aug.			2275	a 2295

Total sales: 8800 Prime Crude, S. E.
\$29.00 sales.

Friday, Jan. 16, 1920.

Market dull, but firm.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot			2150	a 2225
Jan.			2150	a 2210
Feb.			2185	a 2197
Mar.	500	2237 2230	2215	a 2220
May	3600	2268 2240	2241	a 2243
June			2240	a 2255
July	1000	2283 2256	2255	a 2258
Aug.			2250	a 2275

Total sales: 7500 Prime Crude S. E.
\$20.00 nominal.

Saturday, Jan. 17, 1920.

Market active and steady.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot			2150	a 2250
Jan.			2170	a 2225
Feb.			2175	a 2200
Mar.	4500	2208 2200	2204	a 2206
May	3900	2241 2231	2238	a 2240
June			2230	a 2250
July	3700	2248 2246	2245	a 2247
Aug.			2245	a 2265

Total sales: 15300 Prime Crude S. E.
\$20.00 nominal.

Monday, Jan. 19, 1920.

Market dull and steady.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot			2150	a 2215
Jan.			2185	a 2205
Feb.			2185	a 2199
Mar.	1600	2210 2202	2201	a 2204
May	3000	2241 2230	2230	a 2237
June			2230	a 2245
July	500	2241 2210	2245	a 2250
Aug.			2245	a 2265

Total sales: 6500, Prime Crude S. E.
\$19.50-\$20.00.

Tuesday, Jan. 20, 1920.

Market dull and strong.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot			2100	a
Jan.			2150	a 2250
Feb.			2150	a 2200
Mar.	3100	2205 2197	2201	a 2205
May	4100	2236 2230	2235	a 2236
June			2231	a 2250
July	200	2241 2241	2245	a 2255
Aug.			2245	a 2265

Total sales: 7500, Prime Crude S. E.
\$19.50-\$20.00.

Wednesday, Jan. 21, 1920.

Market active and strong.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot			2180	a
Jan.			2180	a 2250
Feb.			2170	a 2195
Mar.	6600	2200 2190	2192	a 2193
May	12400	2239 2228	2230	a 2235
June			2225	a 2250
July	1500	2244 2239	2241	a 2244
Aug.			2240	a 2260

Total sales: 20500, Prime Crude S. E.
\$19.50-\$20.00.

SEE PAGE 31 FOR LATER MARKETS.

SOYA BEAN OIL.—The market the past week has been quiet and easier both in the east and on the coast, with demand noticeably less active and influenced somewhat by the foreign exchange situation and weakness in other greases. Sales, however, were reported to refiners at 17c in sellers' tanks, January shipment from the coast. Sellers' tanks were quoted at from 17@17½ for January shipment February, 16½@17c, and later deliveries 16½@16¾c, shipment from the coast. Soya bean on the spot at New York was quoted at 22@22½c for deodorized.

PEANUT OIL.—The market for peanut oil was dull and about steady. A good demand for deodorized was reported and Oriental oils continue firm. Large offerings from England were reported. The Chinese peanut crop for 1919 in the Chefu district it is estimated will be 20 per cent less than a year ago on account of drought. Domestic crude was nominal, deodorized

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27½@28c, and Oriental in sellers' tanks from the coast 23¾@24c.

CORN OIL.—The market for corn oil the past week has been dull and steady with demand rather moderate and price changes unimportant. Crude corn oil in barrels was quoted at 20½c and refined on a basis of about 23½@23¾c.

COCOANUT OIL.—The market the past week was very dull, with consuming demand of a hand-to-mouth character. Sellers were not offering freely but buyers are holding off. Manila oil was quoted at 18¼c bid and offered at 18¾c in sellers' tanks. Deodorized at New York was quoted at 22@22½c, while Ceylon was quoted at 19@19¼c, and Cochin in barrels at 20½@21c. Copra at New York was 12c nominal.

PALM OIL.—The market for palm oil has been very firm with the tinplate industry active buyers. Fair sales have been reported at times while offerings are firmly held. Largoes in casks are quoted at 18c, nigger at 16¼c and palm kernels in barrels at 21c.

CHANGE COTTON MEAL STANDARDS.

(Continued from page 26.)

It does, however, recommend that such meal shall no longer be designated as "good" cottonseed meal, but that meal of this grade be defined as "low grade" cottonseed meal.

The term "prime" as applied to the second highest grade of cottonseed meal is misleading and, where interpreted literally, the consumer is doubtless often led to believe that he is securing a higher grade of meal than is actually purchased. The word "prime" as defined by several of the leading lexicographers conveys the idea of "first in excellence, value, or importance," "of highest value," etc., as "prime wheat," "prime mutton," etc.

The committee, therefore, recommends the discontinuance of the use of the term "prime" as applied to the second grade of meal, as this term denotes a product of high excellence or first quality. In its stead the use of the term "medium grade" cottonseed meal is suggested.

No material change is suggested in the definition of "choice cottonseed meal," except that it is specified that such meal should be free of excess of hulls, as well as of lint, though this condition is practically assured by a protein content of 41.12 per cent.

The following definitions for the three grades of cottonseed meal are suggested:

Choice cottonseed meal must be finely ground, not necessarily belted, perfectly sound and sweet in odor, yellow, free from excess of hulls and lint, and must contain at least 41.12 per cent protein.

Medium grade cottonseed meal must be finely ground, not necessarily belted, of sweet odor, reasonably bright in color, yellow, not brown or reddish, free from excess of lint, and must contain at least 38.56 per cent of protein.

Low grade cottonseed meal must be finely ground, not necessarily belted, of sweet odor, reasonably bright in color and must contain at least 36 per cent of protein.

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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hogs were weaker late in the week and the market for products was heavy. The Eastern demand for hogs continues urgent and this buying seems to be taking the market away from Western packers, while the fact of the small export movement and the car situation makes a congested condition. Farmers are not pressing hogs on the market and it is evident from the movement that the supply is less than last year, but the decrease in packing for the last two and a half months has accounted for about half of the estimated decrease in the total supply, while average weights are higher. Local demand is good from packing centers for domestic shipments. Exports and fresh export trade are seriously restricted by the further demoralization in exchange.

Cottonseed Oil.

Prices showed further weakness toward the close of the week. On Thursday liquidation was rather heavy and trade active. The market today was weaker with lard and scattered selling, but met support on the break. There was a further break in tallow, making a cent and a half this week. Dullness and heaviness in other competing oils and fats, uncertainty in lard, demoralization in exchange, and lack of export interest were used by bearish interests to hammer the market. Spot demand was slow and without much interest. Crude oil is firm, however, and it is claimed that refining interests are steadily absorbing crude production. The lack of active domestic consuming demand seems to be the principal depressing factor.

Closing quotations on Friday: January, \$21.50@21.70; March, \$21.65@21.70; May, \$22.10@22.12; July, \$22.85@22.95.

Tallow.

Market dull. City special loose quoted at 16½, and sold at 16¾c.

Oleo Stearine.

Market quoted at 22@22½c. Extra oleo oil at 30@30½c.

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, Jan. 23, 1920.—Spot lard at New York, prime Western, \$24.10@24.20; Middle West, \$23.90@24.00; city steam, \$23.50@23.62½; refined continent, \$27.00; South America, \$27.25; Brazil kegs, \$28.25; compound, 24½@25c.

Marseilles Oils.

Marseilles, Jan. 23, 1920.—Copra, fabrique, —fr; copra, edible, —fr; peanut, fabrique, —fr; peanut edible, —fr.

Liverpool Produce Markets.

Liverpool, Jan. 23, 1920.—(By Cable.)—The British government has control of the market and no quotations are available. Australian tallow at London, 112s.

Hull Oil Markets.

Hull, England, Jan. 23, 1920.—(by Cable.)—Refined cottonseed oil, 115s.; crude, 112s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to Jan. 23, 1920, show exports from that country were as follows: To England, 54,698 quarters; to the Continent, 133,840 quarters; to other ports, 42,120. The previous week's exports were as follows: To England, 46,657 quarters; to the Continent, 83,958 quarters; to other ports, nothing.

COPRA AND SOYA BEAN IMPORTS.

The U. S. Railroad Administration is considering application from Southwest- ern interests for establishing import rates on corpa and soya beans from the port of Galveston to Texas points, between Texas points, from Texas points to points in defined territory.

YORK HAS 2 NEW SUPPLY HOUSES.

The York Mid-West Ice Machine Co. has been incorporated and established a warehouse and shops at 2121-31 Market street, Denver, Colo.

The York Ohio Ice Machine Co. has established a stock house and offices at 1106-08 Woodland avenue, Cleveland, Ohio.

Both of these new companies will carry a complete line of supplies for the ice making and refrigerating plant. They will also carry in stock a line of small York enclosed type refrigerating machines, ammonia valves and fittings, and other apparatus for rendering prompt service to the plants in their respective territories.

RECEIPTS AT CENTERS

SATURDAY, JAN. 17, 1920.

	Cattle.	Hogs.	Sheep.
Chicago	2,500	19,000	2,500
Kansas City	500	1,500	800
Omaha	1,300	6,000	2,600
St. Louis	1,100	7,000	600
St. Joseph	500	8,500	600
Sioux City	1,400	10,000	500
St. Paul	200	2,500	...
Oklahoma City	100	100	...
Fort Worth	500	1,400	...
Milwaukee	...	500	...
Denver	2,600	1,100	5,500
Cleveland	400	1,800	300
Wichita	200	300	...
Indianapolis	800	15,000	200
Pittsburgh	100	3,000	1,000
Cincinnati	900	5,500	100
Buffalo	300	2,400	...
Cleveland	200	3,400	500
Nashville	100	2,500	...
Toronto	300	200	100

MONDAY, JAN. 19, 1920.

Chicago	24,000	61,000	17,000
Kansas City	16,000	19,000	13,000
Omaha	11,000	11,500	9,500
St. Louis	6,000	22,000	2,500
St. Joseph	3,500	15,000	2,500
Sioux City	4,000	8,000	1,500
St. Paul	3,500	9,500	2,000
Oklahoma City	3,200	1,800	...
Fort Worth	3,000	3,300	...
Milwaukee	200	1,500	...
Denver	10,800	2,100	5,800
Louisville	400	2,500	100
Wichita	1,000	1,500	...
Indianapolis	1,700	13,000	500
Pittsburgh	1,800	10,000	2,500
Cincinnati	2,100	8,700	200
Buffalo	2,500	11,000	12,000
Cleveland	1,000	8,000	2,000
Nashville	200	2,500	...
Toronto	3,200	1,300	800

TUESDAY, JAN. 20, 1920.

Chicago	18,000	46,000	12,000
Kansas City	13,000	21,000	9,000
Omaha	10,500	15,000	7,000
St. Louis	5,200	18,000	3,700
St. Joseph	3,500	11,000	4,000
Sioux City	4,000	12,000	2,000
St. Paul	2,500	11,000	2,300
Oklahoma City	2,300	900	...
Fort Worth	2,000	1,200	200
Milwaukee	600	3,500	100
Denver	5,000	1,400	8,100
Louisville	200	1,300	100
Wichita	1,100	800	...
Indianapolis	800	8,000	200
Pittsburgh	100	3,000	300
Cincinnati	600	4,000	200
Buffalo	400	5,800	2,000
Cleveland	300	3,000	500
Nashville	200	1,000	...
Toronto	600	200	100

WEDNESDAY, JAN. 21, 1920.

Chicago	10,000	20,000	11,000
Kansas City	5,000	10,000	2,000
Omaha	7,500	15,500	8,000
St. Louis	3,800	19,000	1,200
St. Joseph	4,000	15,000	10,000
Sioux City	3,000	10,000	2,000
St. Paul	3,500	17,500	4,500
Oklahoma City	2,100	1,200	...
Fort Worth	2,000	1,300	100
Milwaukee	300	2,500	...
Denver	4,400	2,100	1,200
Louisville	200	1,600	100
Wichita	600	1,300	...
Indianapolis	1,000	12,000	2,000
Pittsburgh	200	1,500	300
Cincinnati	400	5,500	300
Buffalo	200	2,400	1,300
Cleveland	200	3,500	500
Nashville	200	8,000	...
Toronto	1,300	800	300

THURSDAY, JAN. 22, 1920.

Chicago	12,000	40,000	10,000
Kansas City	5,000	12,000	6,000
Omaha	6,000	14,500	6,000
St. Louis	2,600	17,000	18,000
St. Joseph	2,500	12,000	2,000
Sioux City	2,500	11,500	2,000
St. Paul	500	7,100	1,500
Pittsburgh	...	3,000	500
Buffalo	100	3,600	1,700
Indianapolis	1,000	10,000	2,000
Cleveland	1,600	3,000	1,000
Milwaukee	500	2,500	...
Louisville	500	2,500	100
Cincinnati	500	4,200	200
Nashville	500	2,000	...
Oklahoma City	900	600	...
Fort Worth	1,500	1,500	...
Wichita	400	2,000	...
Denver	1,300	600	2,600
Toronto	1,300	1,100	200

FRIDAY, JAN. 23, 1920.

Chicago	10,000	40,000	11,000
Kansas City	2,500	6,000	2,000
Omaha	5,500	13,000	3,500
St. Louis	1,500	15,000	300
St. Joseph	1,000	7,000	2,500
Sioux City	1,900	10,000	1,500
St. Paul	1,800	10,800	2,500
Fort Worth	2,500	2,000	...
Milwaukee	200	2,000	...
Indianapolis	1,000	12,000	200
Pittsburgh	...	2,300	200
Cincinnati	400	5,000	400
Buffalo	300	4,000	5,000

PACKERS' PURCHASES

Purchases by packers at leading centers for the week ending Jan. 17, 1920, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	7,456	23,000	16,285
Swift & Co.	9,622	26,000	19,137
Morris & Co.	6,538	18,300	9,618
Wilson & Co.	6,409	19,000	9,159
Anglo-Amer. Prov. Co.	582	14,000	...
G. H. Hammond Co.	5,752	18,000	...
Libby, McNeill & Libby	1,277
Brennan Pkg. Co.	7,200 hogs;	Miller & Hart,	3,800
hogs; Independent Pkg. Co.,	4,400 hogs;	Boyd, Lan-	...
ham & Co.,	12,000 hogs;	Western Pkg. & Prov. Co.,	...
21,400 hogs;	Roberts & Oake,	8,100 hogs;	Wm. Davies
Co.,	6,300 hogs;	others,	22,000 hogs.
Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	3,796	12,240	4,379
Swift & Co.	6,400	20,280	9,130
Cudahy Pkg. Co.	6,924	22,063	9,536
Armour & Co.	6,512	22,912	13,503
J. W. Murphy	...	17,980	...
Swartz & Co.	...	605	...
Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	5,280	12,305	3,313
Fowler Pkg. Co.	1,128	...	423
Wilson & Co.	5,685	10,994	4,600
Swift & Co.	4,507	12,183	5,171
Cudahy Pkg. Co.	4,464	8,687	4,410
Morris & Co.	5,300	12,039	2,703
Others	543	109	30
St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	4,649	12,584	2,226
Swift & Co.	3,698	18,233	2,355
Armour & Co.	5,964	11,655	2,353
East Side Pkg. Co.	504
Independent Pkg. Co.	1,303
American Pkg. Co.	207
Krey Pkg. Co.	198
Others	1,197	...	1,777

SLAUGHTER REPORTS

Special reports to the National Provisioner show the number of livestock slaughtered at the following centers for the week ending Jan. 17, 1920:

CATTLE.			
Chicago	...	37,636	...
Kansas City	...	27,066	...
Omaha	...	28,506	...
East St. Louis	...	20,333	...
St. Joseph	...	25,100	...
Sioux City	...	8,069	...
Cudahy	...	990	...
South St. Paul	...	14,461	...
New York and Jersey City	...	8,910	...
HOGS.			
Chicago	...	203,500	...
Kansas City	...	60,962	...
Omaha	...	77,878	...
East St. Louis	...	42,472	...
St. Joseph	...	63,500	...
Sioux City	...	47,589	...
Cudahy	...	30,808	...
Cedar Rapids	...	21,672	...
Ottumwa	...	16,242	...
South St. Paul	...	62,302	...
New York and Jersey City	...	35,308	...
SHEEP.			
Chicago	...	54,199	...
Kansas City	...	20,368	...
Omaha	...	37,178	...
East St. Louis	...	8,711	...
St. Joseph	...	15,500	...
Sioux City	...	10,277	...
Cudahy	...	6,669	...
South St. Paul	...	10,522	...
New York and Jersey City	...	27,518	...

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO JAN. 17, 1920.

	Cattle.	Calves.	Sheep.	Hogs.
Jersey City	5,107	5,436	16,002	13,342
New York	1,942	3,621	3,849	21,006
Central Union	1,861	1,196	7,067	80
Totals	8,910	10,253	27,518	34,792
Totals last week	9,156	9,194	20,627	34,792

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES active. About 1,500 August kosher heavy cows sold at 40c. About 6,000 November-December light Texas steers sold at 33c and 2,000 moved at 34c. One packer moved 10,000 July-August September straight weight light cows at private terms. These hides were offered out previously at 45c and 44c was refused. Later they were priced at 46c and intimation is given that 45c was the price realized. Native steers current kill quoted 41c; Texas, 34c; extremes, 33c; butts, 35c; Colorados, 33c; branded cows, 32c; heavy cows, 40c; lights, 41c; native bulls, 33c; branded, 28@30c, as to dates.

COUNTRY HIDES steady. Business is a trifle harder to effect, as buyers believe it will not cost them any more money to operate with greater caution from now on. All operators seem to agree that values will remain stationary for awhile and that there is but little chance for any recessions, owing to the gradual improvement noted in leather of all descriptions. In view of the rapidly approaching long-haired grubby hides, it is considered relative advance if existing prices are continued in force. Holders seem content to keep goods moving out at present levels. Light weight hides sell readily, and were it not for the 10-cent spread between heavies and lights, the over 45 lbs. hides would be difficult to move. Dealers are keeping the heavy stock sold out before placing the much-wanted lights on the market in order to protect themselves against having any large accumulations of the rather unpopular heavy stuff. This condition in a great measure accounts for the wide variety of prices paid for tall weight hides, better figures being realized for light average lots which show a greater percentage of extremes than lots in other sections. Heavy hides are quoted at 35@37½c, nominal; heavy cows and buffs are ranged at 31@33c as to lots and sections; extremes are quoted at 41@43c last paid as to descriptions; some Eastern goods recently made 44c and some lace leather extremes topped 45c on the Boston market a few days ago. Southern extremes are held as high as 40c for best sections and said to be available

as low as 37½c from sections further south. Branded hides range at 24-25c flat; country packer brands, 30@31c last paid; bulls, 27@28c asked for straight weights; country packers, 31@33c; glues, 15@17c.

NORTHWESTERN HIDES steady. Twin cities all weight hides quoted at 32@34c delivered basis as to averages and descriptions; heavy hides quoted at 31c and light stock at 41c recently realized. Holders are looking for better prices as their stock runs relatively grub free and fairly plump as yet. Bulls quoted at 26@28c asked; kip-skins, 50@52½c; calfskins, 70@72½c last paid; horse hides, \$14@15 flat.

CALFSKINS slow. Business seems to have come to a standstill. Tanners have been following one another into the market, so that a steady demand has been noted, but the latest buyer has filled his requirements and there seems no one interested to carry on the purchasing. First salted local city calfskins are held for 87½c, but said to be available at 85c; last sales were at 82½c; best outside city skins from first salt sold at 85c recently. Packer calfskins recently sold at 85c; outside city skins quoted 80@82½c; country run at 70@75c, with outside usually asked. Deacons, \$4@4.50; kipskins, 60c asked and last paid for city and packer skins; outside cities, 55c; countries, 50@52½c.

DRY HIDES quiet. Heavy Western butcher and fallen hides flat for trim, 45@46c, and light stock, 47@48c nominal; supplies meager.

HORSE HIDES steady but quiet. Buyers are not following the market upward any further. Country horse quoted at \$14@14.50 for best lots; renderer stock, \$15 lately paid; more money talked. Ponies and glues half rates; coltskins, \$1@1.50.

SHEEP PELTS steady. Packer sheep and lambskins of current western slaughter sold recently at \$4.37½ for local goods; eastern skins made \$4.50 again. Pullers are drawing away from the market. They have meager stocks in reserve, so that sellers expect they will soon be forced into the market. Dry pelts, 43@47c nominal; pickled skins, \$12@15 dozen; common goats, \$2.25, and Angoras, \$3 nominal.

HOGSKINS quiet. Country run, \$1@1.50; ponies and glues half; No. 1 pigskin strips, 11@11½c; No. 2's, 9½@10c and No. 3's, 6@7c asked.

New York.

PACKER HIDES—New York packers are asking 45c for winter spready native steers; heavy native steers, nominal at 39@40c; cows, 38@39c; butts, 34c; Colorados, 33c; bulls, 34c asked. Small packer

hides, Philadelphia reports 5,000 Eastern packer native steers selling at 39@40c as to quality and 5,000 brands at 31@32c, cows and steers together.

COUNTRY HIDES strong; Philadelphia reports 2,000 choice buffs selling at 35c, back salting grub free goods, and 5,000 extremes at 42@44c as to lot. New York reports two cars of choice Ohio short hair grub free extremes selling at 43c and states large buyers are dropping from the market.

SOUTHERN HIDES—Northern-Southern extremes are offered at 38@40c in Boston and New York; far Southern are offered at 53c and not taken.

CALFSKINS—New York City skins are strong with sellers anticipating higher prices to come. Outside cities last sold at \$8, \$9 and \$10, a few countries included, and on this basis New York City choice skins are worth considerable more than last reported trading at \$8.25, \$9.50 and \$10.50.

HORSEHIDES strong; renderers horse firm at \$15, another car selling at this figure in New York. A report states 5,000 more butts 22/up sold at \$5 in New York. Fronts \$11 last paid there, firm. Two thousand horsehides sold at \$15 in Philadelphia.

IMPORTED DRY HIDES—New York reports business in 4,900 Guatemala dry hides at 49c for cities and 47c for countries, an advance of 2c over previous business of a week or so ago. Market is quite firm, big importers talking 48c yet for Bogotas despite small sales of such hides and Orinocos on basis of 45½ to 46c within the past few days. Puerto Cabellos, LaGuayras, etc., nominally valued at a half cent below Bogotas; Central Americans at still another half cent. Buenos Aires dry hides are being offered at 49c asked for half hair up, 30 per cent deseches. B. A. Kipskins are offered at 60c with counter bids of 58c returned.

IMPORTED WET SALTED—Market is firm; packers demand \$92@95 Arg. sold for frigorifico steers with the inside last paid. Kill is small. The kill of frigorificos in South America for year 1919 was only 2,912,000 compared with a kill of 3,682,000 in 1918, or quite a drop. December kill was but 210,000. Spot goods in New York quiet; 2,000 Mexican campos sold, some rastros included, at 31c. Vera Cruz origin. Mexico City rastros alone are quoted at 32c asked, firm; regular Vera Cruz hides about 30c nominal for business.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 21, 1920.—Latest quotations on soap and soapmakers' supplies are quoted as follows: 74 to 76% caustic soda, 4½@4¾c lb.; 60% caustic soda, 4¼c lb.; 98% powdered caustic soda, 4¾@5c lb.; 48% carbonate of soda, 2½c lb.; 58% carbonate of soda, 2¼@2½c lb.; talc, 1¾@2c lb.; silic, \$20 per 2,000 lbs.

Clarified palm oil, nominal, in casks 2,000 lbs., 18@18¼c lb.; yellow olive oil, \$2.90@3.00 gal.; Cochín cocoanut oil, 21@21½c lb.; Ceylon cocoanut oil, 19½@20c lb.; cottonseed oil, 22@23c lb.; soya bean oil, 19½c lb.; corn oil, 19½@20c lb.; peanut oil, deodorized, 27½@28c lb.; crude, 23½@24c lb.

Prime City tallow, special, 17¼c lb.; dynamite glycerine, nominal, 23½@24c lb.; saponified glycerine, 88%, nominal, 17@17½c lb.; chemically pure glycerine, nominal, 24½@25c lb.; prime packers' grease, 13½@14c lb.

A Better Tankage Is Assured When Rendering With THE WANNENWETSCH SYSTEM

It will stand your investigation

C. H. A. WANNENWETSCH & CO.

563 William Street, BUFFALO, N. Y.

We Buy—

Hides, Calfskins, Sheepskins, Tallow

THE C. A. BRESLER & SONS COMPANY

3200 West 65TH ST., CLEVELAND, OHIO

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, Jan. 21.

Tardy rail deliveries are playing havoc with the live stock trade; complaints galore regarding indifferent and inefficient service while en route are being made by stockmen from all sections of the country, and we will all gladly welcome the day when the roads are returned to private ownership and when "competition" is again the slogan, for under existing conditions it seems as if every railroad employee from the section gang to the president's office is suffering from an acute case of what President Grover Cleveland designated as "innocuous desuetude."

In the cattle trade it's the same old story. Fairly liberal receipts that are all day in arriving with frequent 24 or 48 hour delays have resulted in a continuance of the very slow markets of late. The three days' receipts will total approximately 52,000 cattle as compared to 59,766 for the corresponding days a week ago, best on sale on Monday and Tuesday of this week being four or five loads that sold from \$15.50 to \$16.50, but sales above \$15.00 are really few and far between as the quality of the offering is still very ordinary and most of the medium to good "cornfeds" are going from \$12.00 to \$14.00 with fair killers all the way from \$10.50 to \$11.75 and lightweight cheap killers from \$9.00 to \$10.50. Lack of encouragement to feed cattle to a good finish will ultimately result in a wider spread in the range of values and no doubt the better grades of well-fatted handy-weight and yearling cattle will command a substantial premium during the late spring and early summer months, but, for the time being there appears to be nothing in the outlook that warrants the expectation of any permanent upturn in values.

Butcher stuff has been in moderate supply, but the percentage of good cows has been heavy; in fact, this has been the case for the past two weeks and the trade on these kinds is little changed as compared with last week's closing market, but they are selling a good 25c lower than the last issue of this paper. Canners, cutters and fair beef cows or anything selling under 8½c are meeting with a ready outlet. Heifers are also in good demand, especially the low-priced ones or the kinds weighing

(Continued on page 38.)

ST. LOUIS

(Special Letter to The National Provisioner.)
National Stock Yards, Ill., Jan. 21.

The cattle run for the week ending today approximates 25,000. The run consisted of medium fed cattle and common stuff, the latter predominating both in beef steers and in butcher stock. The steer market while featured with a few active spots has been slow and draggy for the most of the week and prices are unevenly lower. During the early part of the period a few small lots of heavy steers sold up to \$15.75 but the best car lot prices for the week are \$15.00 and a few pretty good loads sold in a range of \$12.00@13.00. In the main, however, a spread of \$10.00@11.75 caught the bulk of the beef offerings with the common kinds bringing from \$9.00 to \$10.00. In the butcher class the decline is a full dollar and in spots perhaps 25c

more. The trade is quoting good to choice heifers from \$12.50 to \$14.25 but we are not receiving anything at all in this class. As a matter of fact \$10.00@11.50 is the spread for the best that are being offered and the bulk ranges from \$8.75 to \$10.00. Good to choice cows are quoted up to \$11.50 and there are a few which are selling at this figure. Medium cows and the bulk of the sales range from \$6.75 to \$8.50 with the canners and cutters at \$5.26@6.75. The stocker and feeder trade was a little slow this week. A few steers sold around \$10.00@10.50 but a spread of \$7.50@9.00 caught the most of them.

The hog run continues very heavy. Our count in the hog house for the week ending today totals something over 103,000, and the quality is very good. As has been suggested before in our letters the heavy run seems to stimulate prices rather than depress them and the market today is 45¢@60¢ higher than a week ago. Trading is active both on the part of the packers and of the outside buyers, a great many of the best shipping weight hogs being taken by the latter element. Today's quotations are: mixed and butchers \$15.25@15.65; good heavys \$15.40@15.50; rough, \$12.50@14.00; light, \$15.45@15.65; pigs, \$12.00@15.25; bulk, \$15.35@15.60.

The sheep and lamb run while still light and not sufficient to supply the demand, is some heavier than the previous week, the count amounting to 12,000 for the period. The market has been unusually active and prices are generally higher. Fat sheep sold this week up to \$11.75 with good fat ewes bringing \$11.50. There were no choice yearlings or aged wethers on the market this week. Choice lambs sold up to \$19.85 with several bunches bringing \$19.75. The bulk of this class are swinging around the \$19.50 mark.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Jan. 21, 1920.

Moderate receipts today put considerable activity into all divisions of the live stock market and prices ruled higher. Cattle were quoted strong to 25 cents higher, hogs were up 10 to 15 cents, and sheep were firm to 25c higher. Hogs sold up to \$15.50, and lambs \$19.75. Some steers brought \$14.50, but were not prime. Killers bought both steers and she stuff freely and demand for stockers and feeders was active. Receipts today were 5,000 cattle, 10,000 hogs, and 2,000 sheep, compared with 11,000 cattle, 19,000 hogs, and 4,000 sheep a week ago, and 11,800 cattle, 20,050 hogs and 2,072 sheep a year ago. As in preceding days this week, the bulk of the supply came from Kansas, Missouri and Nebraska.

Light receipts forced killers into active competition for all classes of fat cattle. In many cases sales were 25 cents higher, and the bulk of the offerings sold 10 to 15 cents up. An early clearance was effected. Most of the steers sold to killers at \$11.50 to \$13.50, with a few loads at \$14.00 to \$14.50. Cows brought from \$5.50 up to \$11.50, but strictly prime lots were lacking, and the bulk of the supply was in the "canner" and cutter classes at \$5.50 to \$7.50. Some good heifers at \$11.50 to \$12.00 showed a full quarter advance. Demand for bulls and calves was active.

The 10,000 hogs received here today were cleaned up quickly at 10 to 15 cents higher prices than Tuesday's average, and fully as high as the extreme high point this

season. The top price was \$15.50, and the bulk of the offerings sold at \$15.25 to \$15.50. Continued light receipts are causing considerable concern to packers as is shown in the fact that local prices for hogs have been higher or relatively higher than in Chicago and other markets for some time past. In the first three weeks this month Kansas City received 67,000 fewer hogs than in the same period last year, and a further shortage will develop in the next few months, as fat hogs are not in this trade territory. Pigs, thin hogs, and stock grades are selling as high as fat hogs, and feeders and breeders are anxious to get them.

On Tuesday, lambs sold up to \$19.55 and today's top was \$19.75, a high record for January. Fairly good fat ewes sold at \$11.00 to \$11.25. Demand for all classes is urgent and indications are that still further advances will prevail. Feeders are eager for half fat and thin lambs for feeding purposes.

OMAHA

(Special Report to The National Provisioner.)

South Omaha, Neb., Jan. 21, 1920.

Seasonably liberal receipts of cattle have featured the trade this week and the desirable offerings have been readily absorbed at strong to unevenly higher prices, the advance on both beef steers and butchers' stocks being around 25¢@40¢. Both packing and shipping buyers have shown a marked preference for the fat light and handy weight steers on the yearling order, while the heavy grades, unless possessing plenty of quality, have been rather slow sellers. Strictly good to choice 1,250 to 1,400-pound steers are selling at \$13.50@15.00 with fair to good 1,000 to 1,200-pound steers largely at \$11.25@13.25, and the common to fair warmed up kinds at \$10.00@11.00 and on down. Good to choice cows and heifers sell at \$11.00@12.50, fair to good grades largely at \$9.00@10.50, and the common to fair stuff at \$5.50@8.50 and on down. Veal calves have been firmly held at \$10.00@15.00 and the same is true as to bulls, stags, etc., at \$5.50@10.50.

Hogs continue to come to market freely and find a free outlet both to shipper and packer buyers at prices that show a strong upward tendency. Weight does not cut so much figure at present, although heavy butcher hogs appear to be the favorite. Buyers discriminate against extremely heavy or extremely light hogs and fair to good stuff of all weights sells at a comparatively narrow spread. With nearly 16,000 hogs here today the market averaged about a dime higher. Tops brought \$15.15 against \$14.75 last Wednesday and bulk of the trading was at \$14.90@15.10 against \$14.40@14.70 a week ago.

Supplies of sheep and lambs have not been up to expectations either in quantity or quality, but the general market has been very much to the liking of shippers. Both packers and outside buyers have taken the good lambs and aged mutton at prices averaging around 25¢@40¢ higher than last week and undertone to the trade has been healthy and strong throughout. Fat lambs sold today at \$19.00@19.65, the latter being the highest prices paid here since May. Fat ewes are selling at \$11.00@11.50 and anything at all desirable in the way of killing stock finds a ready sale.

ICE AND REFRIGERATION

ICE NOTES.

The Piedmont Mfg. Co. contemplate the erection of a 12½-ton ice plant shortly at Piedmont, S. C.

The Poplar Bluff Ice & Fuel Co., Poplar Bluff, Mo., has increased its capital from \$35,000 to \$100,000.

Townsend & Smith have purchased the interests of William A. Alman in the latter's ice business at Seneca Falls, N. Y.

The Thomasville Ice & Mfg. Co. will shortly erect a new 25x80-foot plant and will install approximately \$50,000 worth of new machinery at Thomasville, Ga.

The DeLoach Quick Ice Machine Co., Columbia, S. C., have increased their capital from \$100,000 to \$200,000. They will shortly erect an addition to their plant.

The Home Ice & Cold Storage Co. has organized at Austin, Tex., with a capital of \$125,000. The incorporators are: A. M. Fitzpatrick, C. W. Barker and W. F. Gohlke.

The Grocers' Ice & Cold Storage Co., Louisville, Ky., will shortly erect a new ice manufacturing and storage building, with a capacity of 80 tons, at an approximate cost of \$10,000.

The Pacific Fruit Express Co. contemplates an expenditure of approximately \$70,000 for improvements which will enable the doubling of their ice production at the Roseville, Cal., plant.

The Thompson Ice Co. has incorporated with a capital of \$100,000 at Key West, Fla. The principals are: N. Thompson, president; Maitland Adams, vice-president, and P. A. Higgs, secretary and treasurer.

A report comes from Catskill, N. Y.,

that a corporation is being formed with a capital of \$20,000,000 which will take over the interests of the Knickerbocker and Hygeia Ice companies of New York City. Further details are lacking.

The Oswego County Co-Operative Association is favorably inclined toward the construction of a municipal cold storage plant to cost between \$80,000 and \$100,000 at Oswego, N. Y. A committee of five has been appointed to investigate the proposition.

The National Ice & Cold Storage Co. will shortly erect a new cold storage plant which will have a capacity of 500,000 cubic feet, at Oakland, Cal. The new plant will be located at First and Market streets and will be the largest and most modern in the state.

The Gadsden Railway, Light & Power Co., Gadsden, Ala., has acquired the entire interests of the Alabama City, Gadsden and Attalla Railway Company and the Gadsden Railway Company, for a consideration involving approximately \$1,000,000. The purchase includes the right to operate the street railway lines, lighting system and the ice and refrigerating plants.

NEW AMMONIA PRODUCING PLANT.

(Continued from page 20.)

will be cooled to an exceedingly low temperature by brine from the tank 5, thereby rendering possible the use of a very small compressor.

To supply the deficiency of ammonia in the absorption system, resultant upon the abstraction of gas for the purpose of producing anhydrous ammonia, aqua ammonia will be introduced into the absorption sys-

tem through the pipe 20 in proper amounts and weak liquor will be withdrawn through the pipe 20¹ to maintain the balance in the system. The weak liquor in the pipe 20¹ may be run to the receiver 19, and the ammonia content of this liquor may be recovered as aqua ammonia in a separate small still according to the usual methods.

Where both compression and absorption systems are in use at the same time and in the same plant, there is a peculiar advantage in my process in that in such cases the compressor 16 may be the ordinary compressor of the compression refrigeration system, that is, the purified and rectified expanded gas abstracted from the absorption system may be fed directly into the intake side of the compressor of the compression system. In such cases no additional equipment whatever will be required, save the necessary pipe connection and the relatively small and inexpensive means for purifying the gas abstracted from the absorption system.

My system is particularly designed for use in plants employing both absorption and compression refrigerating machinery. The ordinary processes of manufacture of anhydrous ammonia are such that (based upon the NH₃ content), the price of anhydrous ammonia is practically double that of aqua ammonia.

A considerable saving can be effected if the entire ammonia requirements for the system can be supplied as aqua ammonia, without a proportional expense for effecting the conversion. By the use of my process, and with the relatively inexpensive additional equipment described, the absorption system becomes capable of producing sufficient anhydrous ammonia to care for the requirements of a compression system of several times its capacity. It does not seem to have been hitherto recognized that the absorption system in itself includes practically all the equipment required for the production of anhydrous ammonia from aqua ammonia. The latter material, if purchased according to the "standard" specifications, is so free of all impurities that when dried by the highly efficient rectifiers now commonly employed in modern absorption systems, it requires little, if any, further treatment other than mere compression to convert it into commercial anhydrous ammonia. The use of the absorption system as a still and rectifier for the manufacture of anhydrous ammonia does not in any way influence the operation of the system as a refrigerating system, nor does it add anything to the cost of such operation. It is quite clear that it is immaterial whether ammonia gas be abstracted from the system beyond the brine-coils and fresh aqua ammonia charged into the absorber, or whether the gas be permitted to run directly into the absorber and to there strengthen the weak liquor. Indeed there may be said to be some small advantage in the operation of the absorption system itself, according to my method, in that the aqua ammonia introduced to the pipe 20 will normally be considerably cooler than the weak liquor coming from the still.

It is quite commonly the case that the capacity of the absorption system is largely in excess of refrigeration requirements at certain seasons of the year. If only relatively small quantities of anhydrous ammonia are desired to be produced, it may therefore be sufficient to operate the additional equipment only at these periods when the refrigeration requirements are at the lowest point, and under such conditions it will be advantageous to cool the condenser 17 to the lowest practical temperature from the brine or other refrigerating medium of the absorption system. When cooling the condenser artificially to a very low temperature in this manner, the compressor 16, which forms the largest single factor in the expense of additional equipment, may be of very small size and

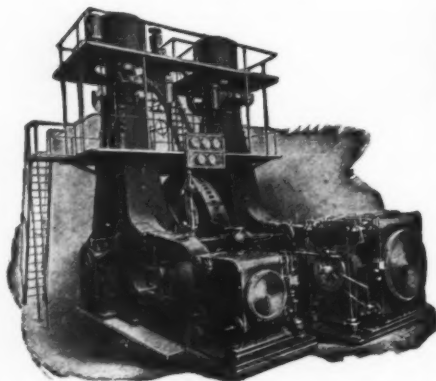
REBUILT ICE MACHINES

One 5-ton open type Frick
One 10-ton belted Newburg
One 10-ton United
One 10-ton Remington

One 3-ton Vilter
One 2-ton Baker
One 35-ton steam driven Vilter
One 100-ton steam driven Vilter

These are thoroughly rebuilt and guaranteed the same as new, ready for immediate shipment with complete high pressure side.
I have others of different makes that will be ready shortly.

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—the one word which signifies to all who see or hear it Durability, Efficiency, Quality—everything that particular users of Refrigerating and Ice Making Equipment deem essential to successful operation.

All orders for Ice-making and Refrigerating Equipment will receive prompt attention. Ammonia Fittings and Supplies shipped on short notice.

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PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Booklet.

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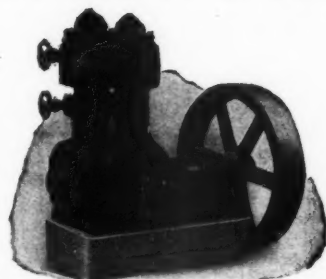
SPECIFY BOWER BRAND ANHYDROUS AMMONIA which can be obtained from the following:

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Chicago—Ernst O. Heinsdorf, 1004 Cunard Bldg.
Cincinnati—Pan Handle Storage Warehouse.
Cleveland—General Cartage & Storage Co.
Detroit—Brennan Truck & Storage Co.

Havana—South Atlantic Commercial Co., Successors to Lindner & Hartman.
Jacksonville—St. Elmo W. Acosta.
Liverpool—Peter R. McGuire & Son.
Mexico, D. F.—Ernst O. Heinsdorf.
Newark—American Oil & Supply Co.
New Orleans—United Warehouse Co., Ltd.; C. Ben Thompson & Co., 606 Common St.
New York City—Roessler & Hasslacher Chemical Co., 100 William St.
Norfolk—Henry Bower Chemical Mfg. Co. Agency, First and Front Sts.

Philadelphia—Henry Bower Chemical Mfg. Co.
Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Brewers Supply Co., Union Arcade Bldg.
Providence—Rhode Island Warehouse Co., Edwin Knowles.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Carting Co.
Savannah—Benton Transfer Co.
Toledo—Moreton Truck & Storage Co.
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MECHANICAL REFRIGERATION BETTER THAN ICE



When saving in operating cost and saving in foodstuffs are taken into consideration, the superiority of MECHANICAL REFRIGERATION over refrigeration by ice is beyond comparison.

But any refrigerating plant to be a success and, therefore, profitable to its owner, must be properly designed and installed to meet existing conditions.

Refrigerating installations by the York Organization are based on over 30 years' experience in building refrigerating machinery exclusively.

From the standpoint of service, economical operation, low upkeep cost, and small amount of attention required, York Enclosed Refrigerating Machines are the best available.

Information and Prices on Application.

YORK MANUFACTURING COMPANY Ice-Making and Refrigerating Machinery Exclusively **YORK, PA.**

INSULATION MUST BE GOOD TO OBTAIN SATISFACTORY RESULTS

"AND YOU CAN'T BEAT CORK!"

THAS A FACK—BRACK an MACK

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capacity. As affecting the size of the compressor 16 it should also be noted that the gas which enters this compressor is expanded gas of approximately the minimum temperature of the refrigerating system. There is, therefore, an inherent advantage in the combination of the absorption system and the means for producing an anhydrous ammonia.

While I have shown and described in considerable detail one specific form of apparatus together with the preferred process as carried out by the use of this apparatus, it is to be understood that such showing and description is illustrative only and for the purpose of making clear the nature and objects of my invention, and that I do not regard the invention as limited to these details, nor to any of them except in so far as such limitations are included within the terms of the following claims in which it is my intention to claim all novelty inherent in my invention as broadly as is permissible in view of the prior art.

What I claim as new and desire to secure by Letters Patent is:

1. In the process which consists in heat-

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ing an aqueous solution of ammonia, condensing, expanding and reabsorbing the gaseous ammonia produced in cyclic repetition for the production of cold, withdrawing a portion of the expanded gaseous ammonia, and adding aqueous ammonia in the cycle to effect its replacement.

2. In the process which consists in heating an aqueous solution of ammonia, condensing, expanding and reabsorbing the

gaseous ammonia produced in cyclic repetition for the production of cold, independently subjecting gaseous ammonia in cyclic repetition to compression, condensation and expansion for the production of cold, removing a fractional portion of the expanded gaseous ammonia from the first mentioned cycle and introducing it into the second, and supplying additional quantities of aqueous ammonia to the first

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FLANAGAN'S PATENTED TEMPERATURE REGULATOR AND FIRE EXTINGUISHER FOR SMOKE HOUSES prevents fires in Smoke Houses and automatically regulates the temperature and reduces materially the shrinkage of the products.

The **FLANAGAN TEMPERATURE REGULATOR AND FIRE EXTINGUISHER** sounds an alarm the instant the temperature of the Smoke House reaches a certain degree. If a spark ignites the soot and grease on the Smoke House walls, the apparatus starts automatically and extinguishes the blaze without the use of water, and with no damage to the products. In the Packing House of Messrs. J. J. Felin & Co., Philadelphia, this apparatus has upon seven different occasions either given warning of an overheated house, or prevented damage by fire.

This apparatus has also reduced the Insurance on this particular plant ten per cent.

Write for pamphlet giving detailed information and prices.

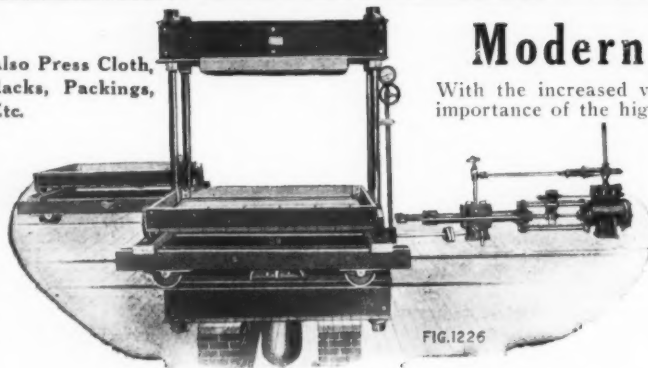
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Manufacturers Packing House Equipment

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Also Press Cloth,
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stands for large output, low moisture and grease content, minimum operation and upkeep costs. Up-to-date plants throughout the country are equipped with H-P-M Presses because their merit has won universal recognition of superiority. Correspondence invited.

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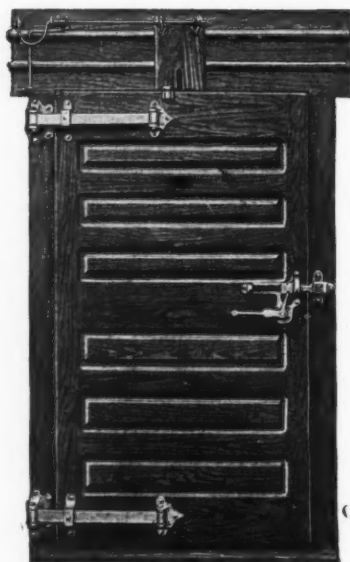
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Doors for Overhead Meat Rail

Indispensable for Packing Houses, Abattoirs and all plants where overhead rails are in use.

Durability, Simplicity and ease of operation of the Trap Device, with no springs, sliding or working parts or other delicate mechanism to wear out, break or rust, are notable features.



Open right—close tight

The pockets on each side of the track port are as thoroughly insulated as is the door itself, thus eliminating the necessity of the purchaser having to do this important work at his own expense before the doors are installed, as is frequently the case with other makes.

Write for new Catalog No. 9—contains a door for every purpose.

Jamison Cold Storage Door Co.

Formerly Jones Cold Storage Door Company

HAGERSTOWN

MARYLAND, U. S. A.

FOR PURCHASING DEPARTMENTS

OPPENHEIMER OFFICIALS ABROAD.

Frank A. Lauer, an executive of the Oppenheimer Casing Co., is at present in London, where he will be engaged for the next several weeks in establishing a branch house which will be utilized as the Continental branch of the Oppenheimer Casing Co. Following the completion of arrangements, Mr. Lauer will return and F. A. James of London, well known in English packinghouse circles, will assume control for the company. Ludwig Fleischacker, manager of the export department, is also in Europe. He is visiting his folks in Germany, and incidentally looking over the field to ascertain the probabilities for his house. Both men are expected back in Chicago not later than March 1.

YORK REFRIGERATING EQUIPMENT.

Recent sales and installations of refrigerating machinery and equipment in the meat and allied industries are reported by the York Manufacturing Co., York, Pa., as follows:

O. A. Westfall, meat market, 408 Santa Monica boulevard, Sawtelle, Calif.; a one-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Anaheim Beef & Provision Co., Anaheim, Calif.; a one-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete. This installation was made in their meat market in the Central Market, Santa Ana, Calif.

City Cash Market, meat market, Anaheim, Calif.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

H. A. Pansze, cold storage, Fort Smith, Ark.; one 5½-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Greason & Kessick, provisions, 501 East 153rd Street, New York, N. Y.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

H. C. Bohack Co., Inc., 1012 Broadway, Brooklyn, N. Y.; one 4-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete. This is in addition to the 8-ton machine previously reported.

D. Blumberg & Sons, Christopher and Dumont Avenues, Brooklyn, N. Y.; one 15-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Kalman Fass, wholesale butcher, 85 North 6th Street, Brooklyn, N. Y.; one 6-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

City Meat Market, Farnhamville, Iowa; one 5-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Wist Cash Store, meat market, Webster, S. D.; one 5-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Robinson & Miller, meat and produce dealers, Kearney, Neb.; one 5-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

C. A. Grimes, meat market, Milford, Mich.; a 1½-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Wm. Telfer & Son, wholesale meats, Owosso, Mich.; has added to his York refrigerating equipment one 5-ton York vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

D. J. O'Connor, meat market, Mattoon, Ill.; one 3-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Chas. W. Henning & Sons, sausage manufacturers, Saginaw, Mich.; have added to their York refrigerating equipment one 15-ton York vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Edward Modzelewski, meat market, 1402 Chene Street, Detroit, Mich.; one 3-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Frank C. Groth, meat market, Brownstown, Minn.; one 3-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Hoons Cash Store, meat market, Mitchell, S. D.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Fulton Market No. 2, meat market, Hollywood, Calif.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

ating machine and high pressure side complete.

Shannen Refrigerator & Butcher Supply Co., Mt. Vernon, Ga.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete. This installation was made for Fountain, Palmer & Fountain, Mt. Vernon, Ga.

Chr. Wittman, meat market, 714 East Jersey Street, Elizabeth, N. J.; one 4-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Brackman Packing Co., Foley, Ala.; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

The Portage Market Co., meat market, Akron, Ohio; one 15-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Swift & Company, Moultrie, Ga.; one 12-in. vertical brine agitator.


Lincoln Market Company, Warren, Ohio; two coils of atmospheric Baudelot coolers, each 10 ft. long, 10 pipes high, made of 2-in. pipe.

J. J. Felin Company, Philadelphia, Pa.; 2,300 feet of 2-in. full weight wrought iron direct expansion pipe.

CANADIAN MEAT AND LARD EXPORTS.

Exports of Canadian lard and cured meats from the port of Montreal for the season of 1919, with comparisons, are reported as follows:

To—	1919			1918		
	Lards Pkgs.	Meats Cases	Canned Meats, Cases.	Lard, Pkgs.	Meats, Cases.	Hams, Boxes.
United Kingdom				444,142	152,370	56,247
London	41,980	74,123	26,711	141,403	68,903	27,870
Liverpool	61,726	124,195	20,617	138,913	78,737	14,350
Glasgow	26,942	25,078	2,120	47,142	19,503	21,630
Sealed Orders				38,993	29,122	30,961
Manchester	14,886	19,982	1,500	21,530		23,637
Bristol	31,421	34,124	6,174	20,456	35,236	8,816
Hull	19,274	10,116		2,286		5,631
Russia						11,462
Newcastle			484			
Leith	3,029	3,252				
South Africa		34	8,648			
Antwerp	23,927	8,102	40			
Rotterdam		1,780	999			
Havre	41,673	10,468	98			
Other ports	1,625	3,346				
Total	268,483	316,556	67,435	854,685	333,871	200,604



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Chicago Section

Myron McMillan, of the J. T. McMillan Co., St. Paul, Minn., was a visitor in the city this week.

Carl M. Aldrich, manager of the Morton-Gregson Co., Nebraska City, Neb., was in the city last week, accompanied by his son Carl, Jr.

J. G. Cownie of the Jacob Dold Packing Co., Buffalo, N. Y., and Fred Fuller of the Iowa Packing Co., Des Moines, were in town during the week.

Roy D. Stone, formerly in charge of sales for Morris & Company on the Pacific Coast, with headquarters at Portland, Ore., is now located in Chicago.

Edward A. Cudahy, Jr., vice-president of the Cudahy Packing Co., has returned to Chicago with his bride from a honeymoon trip in Florida and Cuba.

John W. Hall announces he is suffering from a severe cold—not quite the “flu”—and places himself on record as being in favor of having any one or more of his

many friends supply a remedy, which although almost extinct, still can be found when necessary.

W. A. Johns, manager of Swift & Company's plant at Jersey City, N. J., and Tom Ray, in charge of country branches in the New York territory, were in Chicago this week.

Swift & Company's sales of carcass beef in Chicago, on shipments sold out, for the week ending Saturday, January 17, 1920, averaged \$16.68 per cwt. and ranged from \$11.00 to \$27.00.

Sam Stretch, the spice man, met all the packers in and out of Chicago during a short stay here this week. Sam has this sort of thing down to a science, and they are all glad to see him, too.

William F. Muller, sales manager for the Oppenheimer Casing Co., is preparing to stand on his legal rights. A street car collided with his Hudson limousine the early part of the week, and in addition to causing serious damage to his car, injured

his young son. The boy suffered laceration of the face from flying glass. Mr. Muller was uninjured.

The Stock Yards Labor Council, of which John Kikuski is chief organizer, has been dropped from membership in the American Federation of Labor, following the action of the Chicago Federation of Labor in accepting the resignation of the Council from that organization. This body does not include in its membership the skilled trades or higher class of packinghouse workmen.

P. T. Tarnoski, secretary of the Chemical & Engineering Co., has been appointed a member of a committee of five, chosen from the membership of the American Leather Chemical Association, of New York, to investigate standard methods for determining moisture in leather. The committee will do extensive research work and will make the results of their efforts known to the leather association following its completion.

CHICAGO FAIR PRICE MEAT LIST.

The latest “fair price” list issued by Major A. A. Sprague, chairman of the Illinois Fair Price Commission, quotes what he considers fair retail selling prices of meats, etc., based on specified wholesale prices and allowed margins as follows:

	Wholesale	Margin	Retail
Fresh pork loins.....	20 @26	.08	28 @34
Fresh pork, chops, ends.....	20 @26	.07	27 @33
Fresh pork, chops, midl.....	20 @26	.12	32 @38
Fresh pork, ribs.....	18 @20	.05	23 @25
Fresh pork, shoulders.....	17 @21	.07	24 @28
10-12 avg.	20 @26	.08	28 @34
Smoked fancy hams.....	28 @32½	.07	35 @39½
12-14 avg.	25¾ @30	.07	32¾ @37
Smoked fancy bacon, 4-6 avg.	39 @44	.08	47 @51
Smoked standard bacon, 10-12 avg.	30 @32½	.08	38 @40½
Smoked picnic hams, 4-6 avg.	21 @26	.06	27 @33
Lard, raw leaf.....	23 @24½	.06	29 @30½
Lard, standard.....	25 @27½	.06	31 @33½
Lard, compound.....	24¾ @26½	.06	30¾ @32½

CHICAGO LIVESTOCK MARKETS.

(Continued from page 33.)

800 lbs. or over, that you can get competition from the Eastern order buyers and country butchers. The market has been a little changed on bulls. The supply has been a little higher this week than the past two or three weeks, but the shipping demand has been equal to the supply and the prices have held fully steady. The calf market shows 25@50c advance on the good to choice veal calves; heavy calves do not show any change. The market is about steady.

Another thirty days will see the big end of the winter-fed hog crop out of the way and then there will be “something doing,” in fact, the advance may come sooner, for the trade is active and “fighting for its head.” Laying back and staying out of the market in an effort to stem the advancing tide has thus far proved only partially effective, for the trade comes right back again, and with 137,000 hogs in Chicago the first three days of this week against 144,000 for the same period a week ago the market today (Wednesday) is active at the high point of the season, with choice light and light butchers selling from \$15.25@15.40, top \$15.50; good mixed and heavy shipping grades, \$15.00@15.25, with rough

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packers in small lots meeting with a poor demand from \$14.00@14.50 and healthy pigs are commanding from \$13.50 to \$14.25. The next two or three weeks will undoubtedly bring forth plenty of hogs if the railroads are in position to furnish the cars, but unless all signs fail, declines in the trade will be of only a temporary nature, and the sign appears to be right for higher prices a little later on.

Sheep-house values during the past week have made their stereotyped advance, which began the first days of December, since which time each week has recorded

an upturn of from 25 to 75c per cwt. Lamb prices worked into the 20c notch a little sooner than expected, two carloads selling up to that figure Tuesday, and with receipts estimated at 11,000 head Wednesday morning the activity among buyers during the early part of the session indicates that a new top will develop before the close. Present quotations range as follows: Good to prime lambs, \$19.50@20.25; poor to medium, \$18@19; culls, \$14@16; good to choice yearlings, \$17.50@18.25; medium fleshed and heavy yearlings, \$16.50@17; good to prime aged wethers, \$12.75@13.50;

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good to prime ewes, \$11.50@12; poor to medium, \$9@11; culls, \$6@8; breeding ewes, fair to best, \$11@15; good to prime feeding lambs, \$17.25@18.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Saturday, Jan. 10.....	1,685	90	9,509	1,574
Monday, Jan. 12.....	28,969	3,604	63,638	24,396
Tuesday, Jan. 13.....	20,861	4,920	57,295	17,896
Wednesday, Jan. 14.....	9,936	1,536	23,133	14,971
Thursday, Jan. 15.....	12,049	4,286	40,044	9,657
Friday, Jan. 16.....	8,154	1,106	44,440	8,559
Total last week.....	82,460	15,555	247,550	77,979
Previous week.....	71,914	15,126	258,057	71,749
Year ago.....	97,484	14,711	217,519	104,410
Two years ago.....	21,193	2,221	59,069	33,537

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Saturday, Jan. 10.....	974	40	4,206	748
Monday, Jan. 12.....	5,350	400	13,477	2,944
Tuesday, Jan. 13.....	4,731	357	12,419	4,188
Wednesday, Jan. 14.....	5,773	354	9,628	5,190
Thursday, Jan. 15.....	4,645	119	7,962	3,813
Friday, Jan. 16.....	4,803	175	6,428	3,049
Total last week.....	25,802	1,455	56,544	21,084
Week ago.....	24,643	1,594	43,892	15,645
Year ago.....	27,230	1,658	72,722	26,549
Two years ago.....	8,973	50	16,375	5,439

	Cattle.	Calves.	Hogs.	Sheep.
Total receipts at Chicago for year to Jan. 17, 1920:				
1920.....	25,802	1,455	56,544	21,084
1919.....	25,802	1,455	56,544	21,084
1918.....	25,802	1,455	56,544	21,084
1917.....	25,802	1,455	56,544	21,084
1916.....	25,802	1,455	56,544	21,084
1915.....	25,802	1,455	56,544	21,084
1914.....	25,802	1,455	56,544	21,084
1913.....	25,802	1,455	56,544	21,084
1912.....	25,802	1,455	56,544	21,084
1911.....	25,802	1,455	56,544	21,084
1910.....	25,802	1,455	56,544	21,084
1909.....	25,802	1,455	56,544	21,084
1908.....	25,802	1,455	56,544	21,084
1907.....	25,802	1,455	56,544	21,084
1906.....	25,802	1,455	56,544	21,084
1905.....	25,802	1,455	56,544	21,084
1904.....	25,802	1,455	56,544	21,084
1903.....	25,802	1,455	56,544	21,084
1902.....	25,802	1,455	56,544	21,084
1901.....	25,802	1,455	56,544	21,084
1900.....	25,802	1,455	56,544	21,084

	Cattle.	Calves.	Hogs.	Sheep.
Total receipts of hogs at eleven markets:				
1920.....	910,000	2,140,000		
1919.....	930,000	2,462,000		
1918.....	915,000	2,462,000		
1917.....	450,000	1,695,000		
1916.....	821,000	2,405,000		

	Cattle.	Hogs.	Sheep.
Combined receipts at seven points for week ending Jan. 17, 1920, with comparisons:			
1920.....	262,000	734,000	222,000
1919.....	226,000	753,000	205,000
1918.....	265,000	752,000	225,000
1917.....	150,000	587,000	145,000
1916.....	188,000	698,000	195,000
1915.....	178,000	802,000	242,000
1914.....	141,000	448,000	180,000
1913.....	142,000	471,000	260,000

	Cattle.	Hogs.	Sheep.
Combined receipts at seven markets for year to Jan. 10, 1920, with comparisons:			
1920.....	526,000	1,706,000	488,000
1919.....	722,000	1,973,000	618,000
1918.....	558,000	1,353,000	476,000
1917.....	570,000	2,002,000	628,000
1916.....	507,000	2,354,000	682,000

	Cattle.	Hogs.	Sheep.
Chicago packers' hog slaughter for week ending Jan. 17:			
Armour & Co.....	23,000		
Anglo-American.....	14,000		
Swift & Co.....	26,000		
Hammond Co.....	18,000		
Morris & Co.....	19,000		
Wilson & Co.....	19,000		
Boyd-Lanham.....	12,000		
Western Packing Co.....	21,400		
Roberts & Oak.....	8,100		
Miller & Hart.....	3,800		
Independent Packing Co.....	4,400		
Brennan Packing Co.....	7,200		
Azar Packing Co.....	6,300		
Others.....	22,000		
Total.....	203,500		
Previous week.....	205,100		
Year ago.....	250,600		

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Jan. 17.....	\$14.00	\$14.85	\$11.25	\$19.20
Previous week.....	14.35	14.65	10.65	18.75
Cor. week, 1919.....	15.75	17.53	10.40	16.25
Cor. week, 1918.....	12.10	16.50	12.00	17.40
Cor. week, 1917.....	10.20	10.35	10.25	14.00
Cor. week, 1916.....	8.50	7.30	7.90	10.50
Cor. week, 1915.....	8.15	6.90	5.75	8.20
Cor. week, 1914.....	8.55	8.40	5.55	7.80
Cor. week, 1913.....	7.80	7.50	5.70	8.85
Cor. week, 1912.....	6.70	6.25	4.25	6.35
Cor. week, 1911.....	6.15	7.74	4.00	5.90

CATTLE.

Prime heavy steers.....	\$16.00@17.50
Good to choice steers.....	14.50@16.00
Medium to good steers.....	12.25@14.50
Fair to medium steers.....	11.25@12.25
Yearlings, fair to choice.....	12.00@16.25
Stockers and feeders.....	8.50@12.75

Good to prime cows.....	10.00@13.10
Fair to fine heifers.....	11.00@13.25
Fair to good cows.....	7.00@10.50
Canners.....	5.50@6.75
Cutters.....	6.25@7.25
Bologna bulls.....	7.85@9.15
Butcher bulls.....	9.25@11.75
Veal calves.....	18.25@19.00

HOGS.

Choice light butchers.....	\$15.45@15.65
Medium weight butchers.....	15.35@15.65
Heavy weight butchers, 270-350 pounds.....	15.30@15.50
Fair to fancy light.....	15.00@15.65
Mixed packing.....	15.00@15.35
Heavy packing.....	14.85@15.15
Rough packing.....	14.70@14.90
Pigs.....	13.50@15.00
Stags.....	12.25@14.50

SHEEP.

Fed yearlings.....	\$12.50@18.50
Fed western lambs.....	18.00@20.15
Native lambs.....	17.00@20.00
Feeding lambs.....	14.75@17.75
Wethers.....	10.00@14.00
Ewes.....	8.75@12.00

CHICAGO PROVISION MARKETS

Range of Prices.

SATURDAY, JAN. 17, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				\$38.65
January.....				

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
January.....	23.70	23.80	23.70	23.70
May.....	24.45	24.65	24.30	24.42½

	Open.	High.	Low.	Close.
RIBS—(Boxed, 25c more than loose)—				
January.....	20.50	20.55	20.30	20.47½

MONDAY, JAN. 19, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	38.50	38.75	38.50	38.75
May.....	39.10	39.10	38.80	38.80

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
January.....	23.90	23.90	23.50	23.50
May.....	24.60	24.60	24.30	24.35
July.....	24.90	24.90	24.65	24.67½

	Open.	High.	Low.	Close.
RIBS—(Boxed, 25c more than loose)—				
January.....	19.70			19.70
May.....	20.60	20.60	20.40	20.45
July.....	20.95	20.95	20.75	20.77½

TUESDAY, JAN. 20, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	39.00	39.05	39.00	39.00
May.....	38.80	39.02½	38.80	39.00

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
January.....	23.50	23.70	23.50	23.60
May.....	24.32½	24.50	24.32½	24.45
July.....	24.65	24.75	24.60	24.75

	Open.	High.	Low.	Close.
RIBS—(Boxed, 25c more than loose)—				
January.....	19.62½	19.65	19.62½	19.65
May.....	20.50	20.60	20.45	20.57½
July.....				20.87½

WEDNESDAY, JAN. 21, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....				39.00

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
January.....	23.47½	23.57½	23.45	23.57½
May.....	24.40	24.47½	24.32½	24.42½

	Open.	High.	Low.	Close.
RIBS—(Boxed, 25c more than loose)—				
January.....	20.60	20.72½	20.50	20.70

THURSDAY, JAN. 22, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	39.00	39.00	39.00	39.00
May.....	39.35	39.30	39.35	39.17½

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
January.....	23.70	23.70	23.70	23.57½
May.....	24.60	24.47½	24.55	24.42½
July.....	24.97½	24.80	24.87½	24.75

	Open.	High.	Low.	Close.
RIBS—(Boxed, 25c more than loose)—				
January.....	20.85	20.75	20.85	20.70
May.....	21.20	21.17½	21.20	21.07½

FRIDAY, JAN. 23, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	38.90	39.05	38.85	39.05

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
January.....	23.30	23.45	23.30	23.32
May.....	24.20	24.25	24.05	24.25
July.....	24.55	24.55	24.40	24.55

	Open.	High.	Low.	Close.
RIBS—(Boxed, 25c more than loose)—				
January.....				19.70
May.....	20.50	20.60	20.45	20.60
July.....	20.85	20.90	20.77	20.87

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	35	@45
Native Sirloin Steaks.....	40	@50
Native Porterhouse Steaks.....	50	@60
Roasts.....	28	@35
Rib Roasts from light cattle.....	28	@30
Beef Stew.....	18	@26
Boneless Corned Briskets, Native.....	28	@32
Corned Rumps, Native.....	25	@30
Corned Ribs.....	20	@22
Corned Flanks.....	20	@22
Round Steaks.....	30	@38
Round Roasts.....	28	@35
Shoulder Roasts.....	28	@30
Shoulder Neck End, Trimmed.....	22	@25

Lamb.

Hind quarters, fancy.....	40	@45
Fore quarters, fancy.....	32	@35
Legs, fancy.....	40	@45
Stews.....	16	@22
Chops, shoulder, per lb.....	30	@35
Chops, rib and loin, per lb.....	40	@40
Chops, French, each.....	15	@15

Mutton.

Legs.....	32	@35
Stew.....	16	@16
Shoulders.....	25	@25
Shoulder Steaks.....	24	@25
Hind quarters.....	32	@35
Fore Quarters.....	18	@22
Rib and loin chops.....	40	@40
Shoulder Chops.....	25	@25

Pork.

Pork Loins	30	@32
Pork Chops	32	@35
Pork Shoulders	25	@25
Pork Tenderloins	55	@60
Pork Butts	28	@30
Spare Ribs		@22
Hocks		@20
Pigs' Heads		@15
Leaf Lard		@32

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers	25	@26
Good native steers	23	@24
Medium steers	21	@22
Heifers, good	15	@18
Cows	11	@14
Hind quarters, choice	11	@13
Fore quarters, choice	9	@19

Beef Cuts.

Steer Loins, No. 1.	55	@55
Steer Loins, No. 2.	40	@40
Cow Loins	19	@25
Steer Short Loins, No. 1.	70	@70
Steer Short Loins, No. 2.	59	@59
Cow Short Loins	25	@33
Steer Loin Ends (hips)	32	@32
Steer Loin Ends, No. 2.	30	@30
Cow Loin Ends (hips)	18	@18
Steer Ribs, No. 1.	40	@40
Steer Ribs, No. 2.	35	@35
Cow Ribs, No. 1.	26	@26
Cow Ribs, No. 3.	21	@21
Steer Round, No. 1.	21	@21
Steer Round, No. 2.	20	@20
Cow Round	13	@13
Chucks, No. 1.	17	@17
Steer Chucks, No. 2.	14 1/2	@14 1/2
Cow Chucks	10	@10
Steer Plates	14	@14
Medium Plates	12 1/2	@12 1/2
Briskets, No. 1.	19 1/2	@19 1/2
Briskets, No. 2.	14 1/2	@14 1/2
Steer Navel Ends	11 1/2	@11 1/2
Cow Navel Ends	8	@9 1/2
Fore Shanks	8	@9
Hind Shanks	7	@8
Rolls	7	@8
Strip Loins, No. 1.	40	@40
Strip Loins, No. 2.	20	@20
Strip Loins, No. 3.	15	@15
Sirloin Butts, No. 1.	30	@30
Sirloin Butts, No. 2.	26	@26
Sirloin Butts, No. 3.	23	@23
Beef Tenderloins, No. 1.	60	@60
Beef Tenderloins, No. 2.	55	@55
Rump Butts	18	@18
Flank Steaks	22	@22
Boneless Chunks	11	@12
Shoulder Cuts	17	@17
Hanging Tenderloins	12	@12
Trimnings	10	@10

Beef Product.

Brains, per lb.	9 1/2	@10 1/2
Hearts	7 1/2	@8
Tongues	8	@8
Sweetbreads	43	@43
Ox-Tail, per lb.	8 1/2	@11
Fresh Tripe, plain	6	@6 1/2
Fresh Tripe, H. C.	6	@7 1/2
Livers	6	@6
Kidneys, per lb.	6 1/2	@8

Veal.

Choice Carcass	28	@29
Good Carcass	25	@27
Heavy Carcass	20	@20
Good Saddles	28	@30
Good Racks	18	@18
Medium Backs	12	@12

Veal Product.

Brains, each	9 1/2	@10 1/2
Sweetbreads	55	@60
Calf Livers	34	@38

Lamb.

Choice Lambs	33	@33
Medium Lambs	32	@32
Common Lambs	30	@30
Choice Saddles	37	@37
Choice Fores	30	@30
Medium Fores	28	@28
Medium Fores	22	@22
Lamb Fries, per lb.	10	@10
Lamb Tongues, each	18	@18
Lamb Kidneys, per lb.	25	@28

Mutton.

Heavy Sheep	19	@19
Light Sheep	19	@19
Heavy Saddles	22	@22
Light Saddles	16	@16
Heavy Fores	16	@16
Light Fores	16	@16
Mutton Legs	26	@26
Mutton Loins	20	@20
Mutton Stew	12	@12
Sheep Tongues, each	18	@18
Sheep Heads, each	12	@14

Fresh Pork, Etc.

Dressed Hogs	24	@24
Pork Loins	24	@24
Leaf Lard	24	@24
Tenderloins	41	@41
Spare Ribs	16	@16
Butts	21 1/2	@21 1/2
Hocks	16	@16
Trimnings	15	@15
Extra Lean Trimnings	24	@24
Tails	13	@13
Shouls	11	@11
Pigs' Feet	7 1/2	@7 1/2
Pigs' Heads	12	@12
Blade Bones	9	@9
Blade Meat	16	@16
Cheek Meat	13	@13
Hog Livers, per lb.	4 1/2	@5
Neck Bones	6	@6
Skinned Shoulders	19	@19
Pork Hearts	8 1/2	@8 1/2
Pork Kidneys, per lb.	7	@7
Pork Tongues	25	@25
Slp Bones	9	@9
Tail Bones	10	@10
Brains	11 1/2	@12
Backfat	24	@24
Hams	31	@31
Calas	22	@22
Bellies	37	@37

SAUSAGE.

Columbia Cloth Bologna	15 1/2	@15 1/2
Bologna, large, long, round, in casings	1	@1

Choice bologna	17 1/2	@17 1/2
Frankfurters	21 1/2	@21 1/2
Liver, with beef and pork	19 1/2	@19 1/2
Tongue and blood	25 1/2	@25 1/2
Minced Sausage	18 1/2	@18 1/2
New England Style Luncheon Sausage	18	@18
Prepared Luncheon Sausage	22	@22
Special Compressed Sausage	19	@19
Liberty Luncheon Sausage (No. 1)	40 1/2	@40 1/2
Oxford Lean Butts	18	@18
Polish Sausage	18	@18
Garlic Sausage	18 1/2	@18 1/2
Country Smoked Sausage	26	@26
Country Fresh Sausage	18	@18
Pork Sausage, bulk or link	22	@22
Pork Sausage, short link	22	@22
Boneless lean butts in casings	22	@22
Luncheon Roll	21	@21
Delicatessen Loaf	21	@21
Jellied Roll	21	@21

Summer Sausage.

D'Arles, new goods	50	@50
Beef casing Salami	40	@40
Italian Salami (new goods)	50	@50
Capri	39	@39
Hatchling	32	@32
Pepetoni, long links	42	@42
Farmer	41	@41
Cervelat	51	@51
Genoa	50	@50

Sausage in Brine

Bologna, kits	2 40	@2 40
Bologna, 1/4 @ 1/2	4 00 @ 14 00	@4 00
Pork, link, kits	2 76	@2 76
Pork, links, 1/4 @ 1/2	4 60 @ 16 10	@4 60
Polish Sausage, kits	2 46	@2 46
Polish Sausage, 1/4 @ 1/2	4 18 @ 14 35	@4 18
Frankfurts, kits	3 00	@3 00
Frankfurts, 1/4 @ 1/2	5 00 @ 17 50	@5 00
Blood Sausage, kits	3 35	@3 35
Blood Sausage, 1/4 @ 1/2	5 50 @ 19 25	@5 50
Liver Sausage, kits	2 50	@2 50
Liver Sausage, 1/4 @ 1/2	3 30 @ 11 55	@3 30
Head Cheese, kits	2 40	@2 40
Head Cheese, 1/4 @ 1/2	4 00 @ 14 00	@4 00

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	18 50	@18 50
Pickled Plain Tripe, in 200-lb. barrels	17 25	@17 25
Pickled H. C. Tripe, in 200-lb. barrels	19 00	@19 00
Pickled Ox Lips, in 200-lb. barrels	11 55	@11 55
Pickled Pork Snouts, in 200-lb. barrels	70 50	@70 50
Sheep Tongues, short cut, barrels	70 50	@70 50

CANNED MEATS.

	No. 1.	No. 2.	No. 3.	No. 4.	No. 5.
Corned beef.....Per doz.	\$3.50	\$ 6.75	\$20.00		
Roast beef	3.50	6.75	20.00		
Roast mutton	3.50	6.75	20.00		
Sliced dried beef	1.85	2.65	4.05	47.00	
Ox tongue, whole	18.75	58.50			
Luncheon tongue	3.65	6.25	11.00	43.50	
Corned beef hash	1.15	2.50	5.75		
Hamburger steak with onions	1.35	3.00	6.00		
Vienna style sausage	1.25	2.25	5.00		
Luncheon sausage	1.30				
Breakfast sausage	2.25	4.50			
Veal loaf, med. size			2.25		

EXTRACT OF BEEF.

	Per doz.
2 oz. jars, 1 doz. in case	\$ 3.50
4-oz. jars, 1 doz. in case	6.75
8-oz. jars, 1/2 doz. in case	12.00
16-oz. jars, 1/2 doz. in case	21.00

BARRELLED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	31.50	@31.50
Plate Beef	27.00	@27.00
Prime Mess Beef	27.00	@27.00
Mess Beef	28.00	@28.00
Beef Hams (220 lbs. to bbl.)	45.00	@45.00
Rump Butts	45.00	@45.00
Mess Pork	45.00	@45.00
Clear Fat Backs	48.00	@48.00
Family Back Pork	47.00	@47.00
Bean Pork	39.00	@39.00

LARD.

Pure Lard, kettle rendered, per lb., tes.	27 1/2	@27 1/2
Pure Lard	27	@27
Cooking Oil, per gal., in barrels	23 1/2	@23 1/2
Cooks' and bakers' shortening, tubs	26	@26
Barrels, 1/4 c. over tierces, half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 c. to 1 c. over tierces		

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	37	@37
Cartons, rolls or prints, 1 lb.	38	@38
Cartons, rolls or prints, 2 @ 5 lbs.	37 1/2	@37 1/2
Shortenings, 30 @ 60 lb. tubs	27	@27
Nut Margarine, prints, 1 lb.	28	@28

DRY SALT MEATS.

Clear Bellies, 14 @ 16 avg.	22.50	@22.50
Clear Bellies, 16 @ 20 avg.	22.50	@22.50
Rib Bellies, 30 @ 25 avg.	22.50	@22.50
Fat Backs, 10 @ 12 avg.	22.50	@22.50
Fat Backs, 12 @ 14 avg.	21.00	@21.00
Fat Packs, 14 @ 16 avg.	22.75	@22.75
Extra Short Clears	21.75	@21.75
Extra Short Ribs	21.25	@21.25
Butts	18.50	@18.50

WHOLESALE SMOKED MEATS.

Skinned Hams	32 1/2	@32 1/2
Calas, 4 @ 6 lbs. avg.	24	@24
Calas, 6 @ 12 lbs. avg.	21 1/2	@21 1/2
New York Shoulders, 8 @ 12 lbs. avg.	24 1/2	@24 1/2
Breakfast Bacon, fancy	46 1/2	@46 1/2
Dried Beef Sets	45 1/2	@45 1/2
Wide, 12 @ 14 avg., and strip, 6 @ 7 avg.	29 1/2	@29 1/2
Wide, 4 @ 6 avg., and strip, 6 @ 7 avg.	34 1/2	@34 1/2
Rib Bacon, wide, 8 @ 12 avg., and strip, 4 @ 6 avg.	29 1/2	@29 1/2
Dried Beef Inside	49 1/2	@49 1/2
Dried Beef Knuckles	45 1/2	@45 1/2
Dried Beef Outsoles	43 1/2	@43 1/2
Skinned Roller Hams	44	@44

Regular Boiled Hams	43	@43
Boiled Calas	32	@32
Cooked Loin Rolls	43	@43
Cooked Rolled Shoulder	33	@33

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Beef Rounds, per set	24	@24
Beef Export Rounds	24	@24
Beef Middles, per set	45	@45
Beef Bungs, per piece	20	@20
Beef Weasands	8 1/2	@8 1/2
Beef Bladders, medium	50	@50
Beef Bladders, small per doz.	90	@90
Hog Casings, free of salt, regular	1.20	@1.20
Hog Casings, f. o. s., extra narrow	1.80	@1.80
Hog Middles, per set	25	@25
Hog Bungs, export	24	@24
Hog Bungs, large	17	@17
Hog Bungs, medium	11	@11
Hog Bungs, narrow	7	@7
Hog Stomachs, per piece	10	@10
Imported wide Sheep Casings	6	@6
Imported medium wide Sheep Casings	6	@6
Imported medium Sheep Casings	6	@6

FERTILIZERS.

Dried Blood, per unit	7.75 @ 8.00	
Hof Meal, per unit	7.10 @ 7.25	
Concentrated Tankage, ground	6.50 @ 6.70	
Ground Tankage, 11 1/2	7.25 @ 7.30	
Ground Tankage, 9 and 20 1/2	6.75 @ 6.85	
Crushed Tankage, 9 and 20 1/2	6.40 @ 6.60	
Ground Tankage, 6 1/2 and 30 1/2	50.00 @ 52.00	
Ground Raw Bone, per ton	42.50 @ 45.00	
Ground Steam Bone, per ton	35.00 @ 40.00	

HORNS, HOOFS AND BONES.

No. 1 Horns, per ton	245.00 @ 250.00	
Horns, black, per ton	65.00 @ 70.00	
Horns, striped, per ton	65.00 @ 70.00	
Horns, white, per ton	75.00 @ 80.00	
Round Shin Bones, heavies, per ton	100.00 @ 110.00	
Round Shin Bones, lights, per ton	90.00 @ 100.00	
Flat Shin Bones, heavies, per ton	90.00 @ 100.00	
Flat Shin Bones, lights, per ton	80.00 @ 90.00	
Thigh Bones, heavies, per ton	100.00 @ 110.00	
Thigh Bones, lights, per ton	100.00 @ 125.00	
Skulls, Jaws and Knuckles	35.00 @ 60.00	

LARD.

Prime steam, cash	23.50	@23.50
Prime steam, loose	22.25	@22.25
Leaf	22.00	@22.00
Compound	25.00	@25.00
Neutral lard	26.50 @ 26.75	

STEARINES.

Prime oleo	21 1/2 @ 22	
Tallow	16 1/2 @ 17	
Grease, yellow, loose	14 @ 14 1/2	
Grease, A white, loose	17 @ 17 1/2	

OILS.

Oleo oil, extra	29	@29 1/2
Oleo oil, No. 2	27	@28
Oleo stock	22	@24
Linseed, loose, per gal.	1	@1.70
Corn oil, loose	18 1/2	@19
Soya bean oil, seller tank, f. o. b. coast	16 1/2	@17 1/2

TALLOW.

Edible	19	@19 1/2
Choice country	18 1/2	@18 1/2
Packers' prime, loose	18	@18 1/2
Packers, No. 1, loose	16 1/2	@17
Packers' No. 2	14	@14 1/2

GREASES.

GREASES.		
White, choice	17	@17 1/2
White, "A"	16 1/2	@17
White, "B"	16	@16 1/2
Bone, naphtha extracted	12 1/2	@13
Crackling	15 1/2	@16
House	15	@15 1/2
Yellow	15 1/2	@16
Brown	14 1/2	@14 1/2
Pigs' foot grease	20	@21
Garbage, grease, loose	11	@11 1/2
Glycerine, C. P.	24 1/2	@25
Glycerine, dynamite	24	@25
Glycerine, crude soap	16	@16 1/2
Glycerine, candle		nom. 17 1/2

Retail Section

MASTER BUTCHERS OPEN OFFICES.

The United Master Butchers' Association of Chicago has opened permanent headquarters at No. 118 North La Salle street, with Secretary Charles W. Kaiser in charge. Offices have been engaged in this central locality and the retailers will co-operate more effectively with each other and with the trade generally by the opening of such permanent headquarters. Mr. Kaiser is a retail meat dealer well known in Chicago and throughout the country. He served as secretary of the national organization for a term and is well-posted on all meat subjects.

MEATS AND FATS FOR 18 DAYS.

Stocks of meat and lard in cold storage in this country, if they were the sole reliance of the country, and if all were available immediately—which they are not—are sufficient to meet the normal national demand for approximately eighteen days, according to the monthly statement issued by the Institute of American Meat Packers. Considerable quantities of these stocks are in the process of cure, and hence are not available for immediate consumption. The latest government report stated that cold storage holdings of meats and lard on January 1, 1920, were 1,068,511,634 pounds, a decrease over January, 1919, of 235,043,585 pounds.

CHANGES IN RETAIL FOOD PRICES.

According to reports received by the Bureau of Labor Statistics of the U. S. Department of Labor from retail dealers in 50 cities, the retail cost of 22 staple food articles increased 2 per cent in November as compared with October. The foods upon which this comparison is based are: Sirloin steak, round steak, rib roast, chuck roast, plate beef, pork chops, bacon, ham, lard, hens, flour, cornmeal, eggs, butter, milk, bread, potatoes, sugar, cheese, rice, coffee, and tea.

The articles which increased during the month from October to November were: Eggs, 13 per cent; onions and sugar, 10 per cent each; raisins, 9 per cent; butter, 6 per cent; storage eggs and prunes, 4 per cent each; canned salmon, fresh milk, and potatoes, 3 per cent each; rice and bananas, 2 per cent each; evaporated milk, oleomargarine, cheese, lard, crisco, bread, flour, and macaroni, 1 per cent each; tea and coffee, less than five-fifths of 1 per cent. Nutmargarine, cornmeal, rolled oats, cornflakes, cream of wheat, cabbage, canned peas, and tomatoes remained the same price as in October.

The following articles decreased in price: Pork chops, 5 per cent; ham, 4 per cent; bacon, 3 per cent; round steak, plate beef, hens, navy beans, and oranges, 2 per cent each; sirloin steak, rib roast, chuck roast, lamb, baked beans, and canned corn, 1 per cent each.

The average family expenditure for these 22 articles increased 5 per cent dur-

ing the year from November, 1918, to November, 1919. The articles which increased during this year period were: Onions, 73 per cent; prunes, 64 per cent; coffee, 55 per cent; raisins, 44 per cent; rice, 26 per cent; potatoes, 18 per cent; sugar, 16 per cent; canned salmon and storage eggs, 14 per cent each; butter, 13 per cent; flour, 10 per cent; strictly fresh eggs, 9 per cent; fresh milk, cheese and lard, 6 per cent each; tea, 5 per cent; bread, 4 per cent; and cornmeal, 2 per cent.

The articles which decreased were: Navy beans, 24 per cent; plate beef, 18 per cent; bacon, 13 per cent; chuck roast, 12 per cent; round steak and rib roast, 6 per cent each; lamb, 5 per cent; ham, 4 per cent; sirloin steak and pork chops, 3 per cent each; and hens less than five-fifths of 1 per cent.

For the six-year period, November, 1913, to November, 1919, the increase in the cost of the 22 articles of food, combined, was 84 per cent. Articles which increased more than 100 per cent were: Rice, 102 per cent; bread, 104 per cent; potatoes, 105 per cent; cornmeal, 113 per cent; flour, 124 per cent; lard, 129 per cent; and sugar, 131 per cent.

Based on the average price for the year 1913 as 100, the retail price index number for the 22 articles of food, combined, for the United States, was 188 for October and 192 for November, a percentage increase of 2 per cent, which makes the cost the same as it was in August, the previous high water mark during the six-year period.

LOCAL AND PERSONAL.

Dunlop Bros. have engaged in the meat business at Sayre, Okla.

Ed. Birkner will shortly open a meat market at Wales, No. Dak.

The Hess Bros.' meat market has been destroyed by fire at Galion, O.

J. H. Cass has sold his meat market to Henry Litche at Waco, Neb.

The Simmons meat market has been destroyed by fire at Goddard, Kan.

E. and A. Gardow will shortly open a meat market at Westfield, Wis.

T. K. Sleight has sold his meat market to E. C. Jones at Drake, No. Dak.

Wagou Bros. are now proprietors of the Howell Meat Market at Erick, Okla.

The Meat Market St. Germain has been damaged by fire at St. Cloud, Minn.

J. B. Schwanz's market has been sold to C. C. Shay at Zumbrota Falls, Minn.

Brumgard and Turnbull have opened a meat market at Lake Geneva, Wis.

Beno Bros. have opened a new meat market at 826 Oak street, Clinton, Ind.

The City Meat Market has opened for business on Maple street, Nowata, Okla.

Carl F. Kemmer and Wm. F. Brown have opened a new meat market at Blair, Neb.

N. F. Simpson has sold his Palace meat market to Smith & Jones at Laurel, Neb.

Arthur L. Coulter has purchased the meat market of C. A. Wilson at Laverne, Okla.

The Baldwin Meat Market has been sold to R. L. Kinkade at Baldwin, Kan.

Sam Moss has sold his meat market to C. and Wilbur Moss at Trenton, Mo.

Ivan McGlathery, Shawnee, Okla., has purchased the F. C. Foss meat market.

J. H. Mabey meat market has been sold to A. Huettle and O. Korow at Lake City, Minn.

Hobbs & Reece have purchased the East Side Market from C. N. Harr at Ainsworth, Neb.

William Strant has purchased an interest in the Hixon Meat Market at Mineral City, O.

The Mitchell Grocery & Market has purchased the Hunter Bros.' market at Lawrence, Kan.

L. B. Thompson of May, Okla., has purchased the City Meat Market at Bentonville, Okla.

Schnurbusch Bros. will shortly open a new meat market in the Reidy building, Willows, Cal.

U. C. Street has purchased the meat and grocery business of Predmore & Son at Broken Bow, Neb.

Amos Heisse has purchased the W. M. McGuire meat market and grocery store at Burlington, Kas.

Geo. M. Howell, Sr., has succeeded to the entire meat business of Howell & Son at Hoisington, Kas.

The Adams & Co. meat market, Linneus, Mo., has removed from its present location to the Pound Bldg.

Isbell & Jones have succeeded C. C. Wallace as proprietors of the latter's shop at Frederick, Okla.

E. H. Higgins has sold his interest in the Higgins & Klassy meat market to his partner, at Kankakee, Ill.

Griffith & Son have sold their market to Rapp Bros. at Lake Forest, Ill. It is known as the Blackler Market.

J. L. Throne meat market has been sold to Henry Mitchell, who takes possession March 1, at Argyle, Wis.

Fred Mecheau has succeeded to the proprietorship of the Martin & Jewell meat market at Elmwood, Neb.

Wenzel & Just will improve their meat market by the installation of a new refrigerating plant, at Medford, Wis.

A. Gutman contemplates establishing himself in the wholesale and retail meat business at Redwood City, Cal., shortly.

The Bartlesville Meat Market, of which J. P. Sutton is proprietor, is now located at 219 East Third street, Bartlesville, Okla.

Martin Block has purchased the meat and grocery business of Edw. Klooster and will consolidate it with his own at Charlevoix, Mich.

Wolcott & Humphrey have succeeded E. E. Howard as proprietors of the latter's meat market located on South Main street, Hennessey, Okla.

Floren Fuller and Elmer Skinner have purchased the old creamery building at Hart, Mich., which they will remodel into a first-class meat market.

The store contiguous to the First National Bank at Lexington, Ky., has been rented by L. J. Buchignani and R. Parducci, who will utilize it as a first-class meat market.

Glenn E. Jordan, who conducted a meat market at Marcellus, N. Y., has filed a voluntary petition in bankruptcy with assets of \$200 and an automobile and liabilities exceeding that sum.

MEAT DISTRIBUTION DISCUSSED.

(Continued from page 19.)

Value of the "Peddler Cars."

Another means of meat distribution equally as important as the branch house and jobber, from the standpoint of service, is the car route, sometimes referred to as "peddler cars." By this method, consuming centers which are not large enough to support branch houses are supplied two or three times a week, and in some cases daily with fresh meats and provisions that move direct from the packing plant to the retailer. The success of the car routes depends largely upon the activity of the packer's traveling salesmen, and upon the promptness and judgment of the packer in selecting and delivering the products ordered.

Regular meat refrigerator cars generally are used in this method of distribution. The beef refrigerator car, as a rule, is not adapted to this service, because generally relatively few quarters are shipped in one of these cars, the shipment being made up primarily of provisions and of wholesale cuts of fresh meats. The quarters and cuts of beef and carcasses of lamb and mutton usually are neatly wrapped in oiled paper and burlap to exclude dirt and retain refrigeration, and are placed near the bunkers upon racks or upon products in package form, in such a manner as to permit the free circulation of air.

Wherever the "peddler" trade consists chiefly of quarters of beef and carcasses of small stock, the beef refrigerator type of car generally is used. Another type known as vestibule refrigerators also is used on peddler car routes. Each end of the vestibule car is partitioned off at the door. The partitions permit the opening of the outside doors without any material rise in temperature in the storage compartments.

Bad Habits of Buyers at Branch Houses.

There is much that may be said in criticism of the practices of some retailers when visiting the branch houses for the purpose of selecting fresh meats, particularly carcasses and quarters. One reprehensible practice that is especially obnoxious to the sanitarian, and a menace to the health of the consumer, is that of unnecessary and careless handling of meats by prospective buyers, whose hands and attire sometimes are far from sanitary. Such exposure of the meat not only contaminates it, but makes it more unsalable and unfit for human food. Salesmen usually hesitate to correct this practice from fear of losing a customer; nevertheless, it is an evil that should be stopped effectively.

There is another practice regarding which it often is difficult to determine whether the retailer or the salesman is at fault. Reference is made to instances where fresh meats are refused by the purchaser after they have been brought to his shop. Often his claim that the product is not what he ordered may be just, but in many cases such claims are made in order to effect a reduction in the agreed price, or because a more favorable purchase has been made elsewhere. If such claims are not adjusted at once and the product accepted, the meat is hauled over the entire delivery route and handled many times.

In such cases, the meats often are exposed unnecessarily for hours to heat, dust, flies, and other filth of the streets. By the time it is returned to the coolers it is likely to be so badly soiled and mutilated as to bring only bargain prices, if it is not so spoiled that it is unsalable for human food.

Dangers in Unsanitary Delivery Methods.

This suggests another evil practice in connection with local meat distribution which may be observed in every large consuming center. Reference here is made to unsanitary methods of delivering meats from slaughterhouses and branch houses to retailers, restaurants, and hotels. Not infrequently the beds of the wagons and trucks are coated with a mixture of grease

and dirt, against which the meats are permitted to rub freely, with resulting contamination.

Meats often have no covering other than loose paper to protect them from the weather, flies and dirt, but more often an unsightly and unclean tarpaulin or other cloth covering is used. It may be said with safety that more dangers to the health of the meat consumer lurk between the wholesale house and the retailer's block than at any other stage of meat distribution, if not in all of them combined.

Before taking up the question of retail meat distribution, a word should be said concerning some uneconomic phases of wholesale meat distribution, particularly with reference to methods of dressing carcasses. Until recently, every one familiar with fresh carcass meats noted the surplus fats that were left on beef carcasses and the fancy caul fat dressings with wasteful wooden brackets on dressed lamb and mutton; also the plucks (heart, lungs and liver) which were left attached to lamb and mutton carcasses. These practices were almost abolished during the war by Government rulings, and their discontinuance was favored by the fact that fats were at a premium and a ready market existed for the edible offal.

The excess fats on beef carcasses, although they adhered by their natural attachments, were wasted products, because the retailer had little demand for them except from the renderer, who obtained them usually at his own price.

The same may be said with reference to the fat trimmings of lamb and mutton, but the greatest objection to them lay in the early deterioration of the parts of the carcass with which the fats came in contact. Thousands of pounds of lamb and mutton annually become slimy and sour or otherwise unfit for human food from this cause alone.

In some styles of lamb dressing, the use of wooden backsets, which weighed from $\frac{3}{4}$ to 1 $\frac{1}{4}$ pounds to each carcass, were sold with the carcass at carcass prices, and thereafter became a loss, which was transferred to the consumer in the prices charged for his meat.

The pluck which was left in lamb and mutton carcasses also was a source of great loss. War-time reforms in these respects may well be made permanent, from considerations both of economy and of sanitation.

Problems of Retail Meat Distribution.

Retail meat distribution offers problems as varied and perplexing as the variety of conditions under which the business is conducted. Retail meat markets may be classified according to their systems of sale and delivery as credit and delivery, credit and carry, cash and carry, and cash and delivery.

Among the most numerous of these are credit and free delivery stores, which necessarily sustain relatively heavy expense on each dollar of sales, due to cost of service and the carrying of customers' accounts. In credit and no delivery stores the expense of delivery is eliminated. In cash and delivery stores the expense and loss due to credits and bad debts are eliminated.

The cash-and-carry stores eliminate the expenses involved in delivery, and the cost of accounts. Chain stores and public market meat stalls usually are of the cash-and-carry class. Because of their ability to obtain discounts on large purchases, and otherwise purchase economically, and because of their relatively light expense and absence of loss due to bad debts, they usually are in a position to sell at moderate margins without impairing their profits.

The meat market that is operated as a side line in the grocery store, while a convenience to the customer, is not uncommonly an unprofitable business for its owner, chiefly because of his inexperience in arriving at the relative values of cuts,

as compared with the efficiency of the expert butcher who has made a specialty of the meat business. A small grocer also seldom is able to cut his meats to the best advantage and in accordance with the wishes of his customers. For these reasons, specialization in the retail meat business generally is more profitable to the dealer, more satisfactory to the consumer, and more economical in every respect.

Value of Separate Meat Market.

From the standpoint of the sanitarian, also, such specialization offers many attractive features. A well-organized market doing a large volume of business is able to provide sanitary equipment fixtures, tools, clothing, and deliveries, which give the consumer assurance that he is getting meats that have been handled in a clean and sanitary manner and are in every way fit for human food.

The progressive type of retail meat dealer of today differs materially from that of the ordinary corner grocery, which exists today but was more common only a few years ago. Refrigerated glass showcases have been adopted by the most progressive retail meat dealers as the most sanitary and up-to-date method of properly handling and displaying retail cuts of meat.

Aside from the benefits in the way of sanitation and display, this method also makes possible the operation of retail meat markets with a relatively fewer number of employees. The time formerly spent in cutting steaks and roasts while the customer waited is devoted to waiting promptly on a greater number of customers during the rush hours. This is made possible by utilizing otherwise idle time in preparing the cuts in advance and displaying them conveniently in refrigerated show cases, in such a manner that the customer can make his selection quickly and intelligently.

Retail Markets Should be Regulated.

More effective state laws and city ordinances and more rigid enforcement of existing legislation relating to the regulation and inspection of retail markets would be of universal benefit by protecting the public health, promoting confidence in the public mind, and consequently stimulating the appetite and demand for meats, thereby encouraging increased production of meat animals.

Retailers should be required to protect meats from flies, unclean hands and equipment, foul air, heat and other such exposure. One progressive retailer recommends that the exposing of meats in show counters during the warm summer months should be regulated, so that cut meats should not be exposed for more than one hour unless in refrigerated show counters. Market employees who handle meats should be subject to examination as to health, and the use of clean white aprons, jackets or frocks during working hours should be required.

A prevalent practice that is in urgent need of correction is the use of preservatives to give meats a better color and the appearance of a better grade, or to arrest decay which already may have set in. The aging or ripening of beef to give it a high flavor and make it more tender involves a considerable loss of edible food, and is a wasteful practice which ought to be discouraged in these days, when conservation is imperative.

In conclusion, the marked progress of the present generation toward the attainment of ideal conditions in the distribution and marketing of meats has been furthered to a considerable degree by the observance and enforcement of correct sanitary principles and practice. The achievements of the most progressive among wholesalers, retailers and public officials along these lines are an indication of the improvement that is incumbent upon those who have been less responsive to the tendencies of the times.

New York Section

The United Retail Butchers Stores of Manhattan have been organized here with a capital of \$25,000, for the purpose of engaging in the retail meat business.

H. L. Hovey, of Swift & Company's Kansas City beef department, was in New York this week. F. J. King, of the branch house provision department, Chicago, was also in town.

W. A. Johns, manager of Swift & Company, Jersey City, was in Chicago again this week on a short business trip. Tom Ray, in charge of country branches for the New York territory, was also a Chicago pilgrim.

Prices realized on Swift & Company sales of carcass beef, in New York City, for week ending Saturday, January 17th, 1920, on shipments sold out, ranged from 14 to 24 cents per pound and averaged 18.96 cents per pound.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending January 11, 1920: Meat—Manhattan, 14,757 lbs.; Brooklyn, 16,861 lbs.; The Bronx, 820 lbs.; Queens, 170 lbs.; total, 32,608 lbs.; Fish—Manhattan, 210 lbs.; total, 42,210 lbs.; Poultry and Game—Manhattan, 3,662 lbs.; total, 3,662 lbs.

The following is a report of the New York City Department of Health of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending Jan. 17, 1920:

Meat—Manhattan, 2,922 lbs.; Brooklyn, 3,275 lbs.; The Bronx, 1,682 lbs.; Rich-

mond, 600 lbs.; total, 8,379 lbs. Fish—Manhattan, 6,500 lbs.; total, 6,500 lbs. Poultry and Game—Manhattan, 255 lbs.; Brooklyn, 4 lbs.; total, 259 lbs.

Mr. Hy. E. A. Steljes, formerly chief clerk with the New York office of the Bureau of Animal Industry, and just returned from service abroad, has now associated himself with the B. Stilling-Andersen Co. of New York, with offices located in the Woolworth building and is in charge of the provision and packing house products department. Mr. Steljes has had years of experience along these lines, and with his wide acquaintance in the trade and his thorough knowledge of meats and by-products will no doubt be the right man in the right place.

PACKER WINS DAMAGE SUIT.

A case of much importance to the trade has just been settled in the Jersey courts. In November, 1917, Alfred H. Benjamin, sole American representative of the Cia. Sansinena de Carnes Congeladas, of Buenos Aires, Argentina, with offices at No. 24 State St., New York City, stored in the cellar of a Newark, N. J., warehouse, 1,145 casks of beef premier jus, or oleo stock, with the stipulation that they were to remain in the cool cellar selected for that purpose by Mr. Benjamin. Later on, and without permission, they were removed to a warmer upper floor. When the goods were finally taken out, the shrinkage loss was found to be 9,224 lbs., at 19c a lb. In addition to this, and again without permission, or even consulting Mr. Benjamin, the proprietor of the warehouse saw

fit to re-cooper some of the casks, and then refused to allow them to be taken away unless payment of almost \$400 was made for cooperage bills. Mr. Benjamin brought suit, which dragged on for almost two years. When finally brought before the jury it took them less than an hour to render a decision in favor of Mr. Benjamin, with interest in full to date. This case attracted a great deal of attention, and the decision was hailed with satisfaction because something of a similar nature may crop up at any time in any business. Those acquainted with Mr. Benjamin will be amused to think that anybody tried to put anything over on him. He is noted in the trade as a kind hearted and generous man, but when any person tries to take advantage of that good nature he's a very different sort of person.

EAST SIDE BUTCHERS' BALL.

Each year the positive announcement is made that this last one was the best ever, but this year the twenty-fifth annual entertainment and ball of the East Side Branch, New York Association of United Master Butchers of America, at the Palm Garden, was without any doubt the finest and best attended affair this popular branch has ever given. The entertainment was of the usual high class, directly after which silence was asked for and the always popular George Shaffer stepped on the stage, followed by the officers of the association. After a brief address in which he recapitulated the work of the association and the benefit it has been to the trade, Mr. Shaffer called to the center President August F. Grimm, and in a few well-chosen words presented him with a handsome watch and chain as a token of love and esteem from the members of the branch. This came as a genuine surprise to Mr. Grimm, who was deeply affected and voiced his appreciation not only of the gift but of the co-operation he had received from the members of the association during his term of office. Dancing followed the ceremony and was continued until daybreak.

Officers of the branch are: August F. Grimm, president; Jesse Simon, first vice-president; George Kramer, second vice-president; Moe. Heins, treasurer; Wm. H. Hornidge, secretary; Nathan Rosenau, financial secretary; Charles Behr, warden.

The committee of arrangements included Moe Loeb, chairman; Arthur Ochs, treasurer, and Wm. H. Hornidge, secretary. The floor committee comprised George H. Shaffer, Jr., floor manager; Charles Kramer, assistant floor manager, and Harold Heim, Robert Platt, Arthur Baldwin, Morris Brennwasser, Fred Kann, F. J. Blummers, Leonard Katz, Hugo Danzig, Gus Vieweg, Alfred Heiman, Wm. Katz, Karl New, Robert Michel, Camille Blum, Julian Bigard, Harry Biebbler, Richard Feitler, S. Moses, Wm. C. Webb, Martin L. Wagner, C. Finkbeiner and F. Klink.

The reception committee was Joseph Heim, chairman; Geo. H. Shaffer, Louis Goldschmidt, Jacob Schmidt, Jacob Meyer, Leonard Baldwin, Joseph Peter, Martin J. Then, A. Davis, Anton Dambacher, Louis Mansbach, Sam Brown, L. Buchsbaum, Sig. Lewald, Conrad Lickel, Charles Sternfels, A. Andre, Max Lyon, Theo. Lehman, Chas. Schlott, Henry Heiman, Louis Oppenheimer, Joseph Buxbaum, Charles Stern, Benj. Stern, Gus Gitterman, M. MacNamara and Alfred Wachter.

The press committee consisted of the invaluable Jesse Simon, chairman, the urbane George Thomson and Albert Metzger, who also knows how to mix.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, Jan. 22, 1920, as follows:

Fresh Beef—	Chicago.	Boston.	New York.	Philadelphia.
Steers:				
Good	\$19.00@23.50	\$20.00@21.00	\$21.00@23.00	\$20.00@22.00
Medium	16.50@18.50	19.00@20.00	18.00@20.00	18.00@20.00
Common	11.00@16.50@.....	16.90@17.00	17.00@18.00
Cows:				
Good	16.50@17.50	17.00@17.50	17.00@19.00	17.00@18.00
Medium	14.50@16.00	16.00@16.50	15.00@17.00	16.00@17.00
Common	13.00@14.50	15.00@16.00	14.00@15.00	15.00@16.00
Bulls:				
Good@.....	14.00@15.00	14.00@16.00@.....
Medium@.....	13.00@14.00	12.00@14.00	14.00@15.00
Common	11.00@12.50	12.00@13.00	11.00@12.00	12.00@13.00
Fresh Lamb and Mutton—				
Lamb:				
Choice	31.00@32.00	30.00@31.00	31.00@32.00	31.00@33.00
Good	30.00@31.00	29.00@30.00	28.00@30.00	30.00@31.00
Medium	29.00@30.00	28.00@29.00	24.00@26.00	28.00@30.00
Common	26.00@28.00	27.00@28.00	22.00@24.00	25.00@28.00
Yearlings:				
Good	28.00@29.00@.....@.....@.....
Medium	26.00@28.00@.....@.....@.....
Mutton:				
Good	18.50@21.00	16.00@17.00	17.00@20.00	18.00@20.00
Medium	17.00@18.00	15.00@16.00	15.00@16.00	16.00@17.00
Common	14.00@16.50	14.00@15.00	12.00@14.00	13.00@15.00
Veal—				
Choice	28.00@29.00@.....	29.00@33.00@.....
Good	25.50@28.00@.....	26.00@28.00	24.00@25.00
Medium	23.00@25.00	16.00@17.00	22.00@25.00	20.00@24.00
Common	19.00@23.00	14.00@16.00	18.00@21.00	18.00@20.00
Fresh Pork Cuts—				
Loins:				
8-10-lb. average	24.00@25.50	25.50@26.50	26.00@27.00	25.00@27.00
10-12-lb. average	23.50@25.00	24.50@25.00	24.00@25.00	24.00@25.00
12-14-lb. average	21.50@23.00	23.50@24.00	22.00@24.00	23.00@24.00
14-lb. over	20.00@22.00	21.00@22.00	20.00@22.00	20.00@23.00
Shoulders:				
Skinned	18.50@20.50@.....	20.00@21.00	21.00@23.00
Pieces:				
4-6-lb. average	18.50@21.00	19.00@20.00	20.00@21.00	20.00@22.00
6-8-lb. average	17.50@20.00	18.00@19.00	18.00@20.00	18.00@19.00
8-lb. over	16.50@18.50	17.00@18.00@.....@.....
Butts:				
Boneless@.....@.....	24.00@26.00@.....
Boston style	20.50@22.00@.....	21.00@23.00	23.00@25.00

*Veal prices include "hide on" at Chicago and New York.

AGAR RETURNS FROM ABROAD.

After a three months' absence from his own fireside, the return of Wm. G. Agar of the Agar Bernson corporation of No. 25 Beaver St., New York City, was hailed with much pleasure by his business associates. His principal stops on his journey abroad in the interest of his firm were in Germany, Denmark, Holland, Norway and Sweden. Aside from the business part of the trip it is only necessary to give him the O. O. to know how much he gained physically from it. A skittish colt out on pasture would be a pretty good comparison. He was glad to go and glad to get back in harness, and its a certainty the staff was glad to welcome him.

AFTER BUYING MOTOR TRUCK.

(Continued from page 18.)

free after-sale service. If his horse gets sick or needs shoeing, he certainly would not expect the man who sold him the horse to pay the veterinary or blacksmith bills. The horse owner recognizes that the veterinary and blacksmith are in business for themselves and must be paid for the services they render. The same should be equally true of service rendered by an organization whose business is the sale and maintenance of motor trucks. Offers of free service, in fact, should be regarded with the same suspicion that would be aroused if a veterinary or blacksmith came around and offered their services free, provided a man would buy a horse which they might have for sale.

Nature of Service to Be Rendered.

But back of this whole problem and affecting it vitally, must be the attitude of the truck manufacturer toward the truck user. If the executive forces in control of the entire manufacturing and selling policy of a motor truck company recognize the vital importance of after-sale service, there will be no lack of it for the man who selects that make of truck for his business.

The motor truck manufacturer who makes after-sale service an important part of his fundamental policy will see to it not only that after-sale service is sanely developed and provided for through his selling organization, but will also—and this is really of more importance—make the manufacture of spare parts a fixed item in his program of production, with the result that such parts will be available wherever needed. Such a manufacturer will not permit a sudden rush of orders to swamp his production end to the exclusion of the manufacture of spare parts and he also will control his sales organization in selling trucks into a region where reasonably good after-sale service cannot be provided.

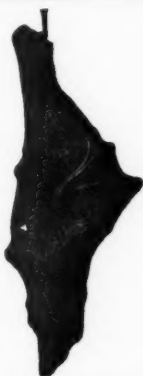
The problem of service for motor vehicles has, of course, many ramifications, but in its fundamental principles it gets down to this: Motor vehicles do require expert after-sale service. The average buyer of a motor truck cannot be expected, nor does he usually intend to acquire the amount of technical information which would make him expert, nor to tie up his money in a complete supply of spare parts.

He will instinctively look to the man from whom he has bought his truck for such information and parts. The attitude of the man who sells trucks towards after-

sale service, and to a degree, his ability to render such service, is strongly influenced by the policy of the company which manufactures the trucks he sells.

Therefore, the motor truck manufacturer really can control the situation. If his constant interest is centered in his own trucks, he will evolve a policy of after-

sale service which will constantly guarantee and protect the investment of the man who buys and uses his trucks. The motor truck manufacturers who are making the most substantial progress today are those whose manufacturing and selling policy is firmly grounded on a definite conception of the constant necessity for complete after-sale service.



BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette
Cloth and Bags for Covering Meat

WRITE US FOR INFORMATION AND PRICES

Wynantskill Mfg. Company
TROY, N. Y.

GEORGE KERN, Inc.

WHOLESALE PROVISIONERS

Manufacturers of

High Grade Bolognas, Sausages, Hams, Bacon and Pure Lard

344-352 West 38th St., New York City

DURABILITY.

JACOB RECKER & SONS

MAJOR OFFICE AND FACTORY BUILDING
MASON CITY, IOWA.

BRANCHES
MINNEAPOLIS
ST. LOUIS
CHICAGO
MILWAUKEE
MILWAUKEE
MILWAUKEE



PORK AND BEEF PACKERS AND PROVISION DEALERS
HYVINA BRAND HAMS AND BACON

Mason City, Iowa.
Oct. 24th., 1919.

Jones Superior Machine Co.,
1258 W. North Ave.,
Chicago, Ill.

Gentlemen:-

Replying to your letter of the 16th, beg to advise that we have two of your hand saws in our plant. One of these saws has been in our plant for about fifteen years and is still doing business.

Yours very truly,

JACOB E. RECKER & SONS

J. E. Recker-M

J. E. Recker
Vice President.

ONE OF THE QUALITIES OF
"SUPERIOR"
PRODUCTS

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, common to choice.....	11.75@15.75
Oxen.....	8.50@13.75
Bulls.....	7.00@10.00
Heifers.....	7.75@13.50
Cows.....	4.50@11.75

LIVE CALVES.

Calves, prime.....	24.75@25.00
Calves, grassers.....	9.00@14.00
Calves, fed.....	11.00@13.00
Calves, culls.....	15.00@19.00
Calves, yearlings.....	6.00@ 8.00
Calves, Western.....	10.50@13.25

LIVE SHEEP AND LAMBS.

Lambs, prime.....	20.75@21.00
Lambs, common to good.....	17.00@20.50
Lambs, culls.....	12.00@15.50
Lambs, yearlings.....	11.50@16.00
Sheep, wethers.....	11.50@12.50
Sheep, ewes, prime.....	10.75@11.00
Sheep, ewes, common to good.....	7.50@10.50
Sheep, culls.....	5.00@ 7.00

LIVE HOGS.

Hogs, heavy.....	@15.75
Hogs, medium.....	@16.00
Hogs, 140 lbs.....	@16.00
Pigs.....	@15.50
Roughs.....	@12.75

DRESSED BEEF.

CITY DRESSED.

Choice native, heavy.....	@25
Choice native, light.....	@24
Native, common to fair.....	@19 @23

WESTERN DRESSED BEEF.

Choice native, heavy.....	@23 @24
Choice native, light.....	@22 @23
Native, common to fair.....	@20
Choice Western, heavy.....	@22
Choice Western, light.....	@19
Common to fair, Texas.....	@13 @16
Good to choice heifers.....	@24
Common to fair heifers.....	@21
Choice cows.....	@17½ @18
Common to fair cows.....	@14 @15
Fresh Bologna, bulls.....	@14½ @15

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@32	@34 @36
No. 2 ribs.....	@22	@30 @32
No. 3 ribs.....	@16	@26 @28
No. 1 loins.....	@35	@40 @42
No. 2 loins.....	@24	@38 @38
No. 3 loins.....	@20	@32 @34
No. 1 hinds and ribs.....	@32	@31 @33
No. 2 hinds and ribs.....	@28	@27 @30
No. 3 hinds and ribs.....	@22	@24 @25
No. 1 rounds.....	@21	@22
No. 2 rounds.....	@17	@21
No. 3 rounds.....	@15	@20
No. 1 chucks.....	@18	@18
No. 2 chucks.....	@15	@16
No. 3 chucks.....	@13	@14

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@33
Veals, country dressed, per lb.....	@28
Western calves, choice.....	@29
Western calves, fair to good.....	@24
Grassers and buttermilks.....	@18 @20

DRESSED HOGS.

Hogs, heavy.....	@22 @23
Hogs, 180 lbs.....	@22 @23
Hogs, 160 lbs.....	@22½ @23
Hogs, 140 lbs.....	@23 @24
Pigs.....	@24 @25

DRESSED SHEEP AND LAMBS.

Lambs, choice spring.....	@32 @33
Lambs, choice.....	@29 @30
Sheep, choice.....	@18 @20
Sheep, medium to good.....	@16 @17
Sheep, culls.....	@12 @13

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@30 @31
Smoked hams, 12 to 14 lb. avg.....	@30 @31
Smoked picnic, light.....	@25 @26
Smoked picnic, heavy.....	@20 @21
Smoked shoulders.....	@22 @23
Smoked beef tongue, per lb.....	@48 @52
Smoked bacon (rib in).....	@35 @36
Dried beef sets.....	@48 @52
Pickled bellies, heavy.....	@26 @30

FRESH PORK CUTS.

Fresh pork loins, city.....	@30
Fresh pork loins, Western.....	@29

Frozen pork loins.....	@48
Fresh pork tenderloins.....	@45
Shoulders, city.....	@24
Shoulders, Western.....	@22
Butts, regular fresh Western.....	@24
Butts, boneless, fresh Western.....	@28
Fresh hams, city.....	@33
Fresh hams, Western.....	@31
Fresh picnic hams, Western.....	@22

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	135.00@150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	125.00@140.00
Black hooft, per ton.....	80.00@ 85.00
Striped hooft, per ton.....	80.00@ 85.00
White hooft, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	150.00@160.00
Horns, avg. 7½ oz. and over, No. 1s.....	250.00@300.00
Horns, avg. 7½ oz. and over, No. 2s.....	200.00@225.00
Horns, avg. 7½ oz. and over, No. 3s.....	125.00@175.00

BUTCHERS' SUNDRIES.

Fresh steer tongues, L. C., trim'd.....	@38c	a pound
Fresh steer tongues, untrimmed.....	@24c	a pound
Fresh cow tongues.....	@20c	a pound
Calves heads, scalded.....	@70c	a piece
Sweetbreads, veal.....	@100c	a pair
Sweetbreads, beef.....	@50c	a pound
Beef kidneys.....	@18c	a pound
Mutton kidneys.....	@5c	each
Livers, beef.....	@20c	a pound
Oxtails.....	@15c	a pound
Hearts, beef.....	@12c	a pound
Rolls, beef.....	@30c	a pound
Tenderloin beef, Western.....	@50c	a pound
Lambs' fries.....	@12c	a pair
Extra lean pork trimmings.....	@24c	a pound

BUTCHER'S FAT.

Ordinary shop fat.....	@ 7
Suet, fresh and heavy.....	@12
Shop bones, per cwt.....	@35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@1.90
Sheep, imp., medium wide, per bundle.....	@1.75
Sheep, imp., medium, per bundle.....	@1.55
Sheep, imp., narrow, per bundle.....	@.95
Hog, free of salt, tcs. or blbs., per lb., f. o. b. New York.....	@1.40
Hog, extra narrow, selected, per lb.....	@1.65
Hog middles.....	@27
Hog bungs.....	@16
Hog bungs, export.....	@25
Beef rounds, domestic, per set, f. o. b. New York.....	@20
Beef rounds, export, per set, f. o. b. New York.....	@26
Beef bungs, f. o. b. New York.....	@21
Beef middles, per set, f. o. b. New York.....	@45
Beef weasands, No. 1s, each.....	@8½
Beef bladders, small, per doz.....	@95
Beef weasands, No. 2s, each.....	@ 4

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	31	34
Pepper, Sing., black.....	19	22
Pepper, red.....	18	21
Allspice.....	10	13
Cinnamon.....	21	25
Coriander.....	7	9½
Cloves.....	58	58
Ginger.....	28	31
Mace.....	58	58

CURING MATERIALS.

Refined saltpetre, granulated, blbs.....	@14
Refined saltpetre, small crystal, blbs.....	@15
Double refined nitrate of soda, gran., f. o. b. N. Y., carloads, blbs. or sacks.....	@ 4½
Double refined nitrate of soda, gran., less than carloads.....	@ 5
Double refined nitrate of soda, crystals, carloads.....	@ 5½
Double refined nitrate of soda, crystals, less than carloads.....	@ 5½
Double refined nitrate of soda in kegs, 100 lbs. net, 1c over above prices.	@ 130

GREEN CALFSKINS.

No. 1 skins.....	@ 1.10
No. 2 skins.....	@ 1.08
No. 3 skins.....	@.85
Branded skins.....	@.95
No. 1 B. M. skins.....	@ 1.08
No. 2 B. M. skins.....	@ 1.06
No. 1, 9¼@12¼ lbs.....	@10.25
No. 2, 9¼@12¼ lbs.....	@10.05
No. 1 B. M., 9¼@12¼ lbs.....	@9.85
No. 2 B. M., 9¼@12¼ lbs.....	@9.65
Branded skins, 9¼@12¼ lbs.....	@8.85
Ticky skins, 9¼@12¼ lbs.....	@8.85
No. 1, 12¼@14 lbs.....	@11.00
No. 2, 12¼@14 lbs.....	@10.75
No. 1 B. M., 12¼@14 lbs.....	@10.75
No. 2 B. M., 12¼@14 lbs.....	@10.50
No. 1 kips, 14@18 lbs.....	@11.25
No. 2 kips, 14@18 lbs.....	@11.00
No. 1 B. M., 14@18 lbs.....	@11.00
No. 2 B. M., 14@18 lbs.....	@10.75

No. 1 heavy kips, 18 lbs. and over.....	@11.75
No. 2 heavy kips, 18 lbs. and over.....	@11.50
Branded kips.....	@ 9.75
Heavy branded kips.....	@10.25
Ticky kips.....	@ 9.75
Heavy ticky kips.....	@10.25
All skins must have tail bone cut.	

DRESSED POULTRY.

Turkeys—Box packed—12 to box—	
Western, young toms, selected.....	@53
Western, young hens, selected.....	@53
Western, old hens.....	@49
Western, old toms.....	@44
Chickens—Fresh, dry packed, barrels—	
W'n, milk fed, 3 to 4 lbs. to pair, lb.....	@42
W'n, milk fed, 5 to 6 lbs. to pair, lb.....	@32
W'n, milk fed, 4 lbs. each.....	@35
W'n, milk fed, 5 lbs. each and over.....	@35
W'n, milk fed, stags, 4 lbs. and over.....	@29
W'n, milk fed, stags, under 4 lbs.....	@27
W'n, corn fed, 3 to 4 lbs. to pair, lb.....	@39
W'n, corn fed, 5 to 6 lbs. to pair, lb.....	@31
W'n, corn fed, 4 lbs. each.....	@34
W'n, corn fed, 5 lbs. each and over.....	@35
W'n, corn fed, stags, 4 lbs. and over.....	@27
W'n, corn fed, stags, under 4 lbs.....	@25
W'n, corn fed, mixed sizes.....	@31
Ohio and Mich., scalded, 4 lbs. and over.....	@33
Ohio and Mich., scalded, mixed wghts.....	@30
Other w'n, scalded, mixed sizes, lb.....	@29
Philadelphia, mixed weights, lb.....	@46

Capons—	
Nearby, 10 lbs. and over.....	@60
Nearby, 8 to 9 lbs.....	@58
Nearby, 5 to 7 lbs.....	@52
Western, 8 to 9 lbs.....	@54
Western, 7 lbs.....	@51
Western, 6 lbs.....	@48
Western, 5 lbs.....	@44
Western, slips, poor to fair.....	@38
Fowls—Fresh—Dry packed—blbs.—	
W'n, dry picked, 5 lbs. and over, lb.....	@36
W'n, dry picked, 4½ lbs. each, lb.....	@35½
W'n, dry picked, 4 lbs. each, lb.....	@35
W'n, dry picked, 3½ lbs. each, lb.....	@31
W'n, dry picked, 3 lbs. and under, lb.....	@27
Ohio and Mich., scalded, 4 lbs. and over.....	@32
Ohio and Mich., scalded, mixed weights.....	@30
Other w'n, scalded, mixed weights, lb.....	@29
Old Cocks—Fresh—Dry packed—Boxes or blbs.—	
Western, dry picked, No. 1, lb.....	@25
Western, scalded, per lb.....	@25

Ducks—	
Long Island, spring ducks, frozen.....	@41
Western, 4 lbs. and over.....	@39
Western, under 4 lbs. each.....	@36
Western, poor to fair.....	@32

Geese—	
Wisconsin, fattened.....	@36
Western, 10 lbs. and over.....	@35
Western, under 10 lbs.....	@28
Western, poor to fair.....	@25

Squabs—	
Squabs, prime, wh., 10 lbs. to doz., doz.....	@13.00
Squabs, prime, wh., 9 lbs. to doz., doz.....	@12.00
Squabs, prime, wh., 8 lbs. to doz., doz.....	@11.00
Squabs, prime, wh., 7 lbs. to doz., doz.....	@9.00
Squabs, prime, white, 6-6½ lbs. to doz.....	@6.00 @7.00
Squabs, dark, per dozen.....	4.50 @5.00
Squabs, culls, per dozen.....	2.50 @3.00

LIVE POULTRY.

Spring chickens, via freight, per lb.....	@32
Chickens, via express, per lb.....	@35
Fowls, via freight, light.....	@40
Fowls, via freight, heavy.....	@41
Roosters, old.....	@24
Turkeys, via freight.....	@20
Geese, via express.....	@40
Ducks, express, per lb.....	@40

BUTTER.

Creamery (92 score).....	@65½ @66
Creamery (higher scoring lots).....	@64½ @65
Creamery firsts.....	@62 @64
Creamery, second.....	@56 @59

EGGS.

Fresh gathered, extras, per dozen.....	@71 @72
Fresh gathered, extra firsts.....	@69 @71
Fresh gathered, firsts.....	@67 @68
Fresh gathered, seconds.....	@62 @66
Fresh gath. checks, good to choice, dry.....	@ 6
Fresh gathered, dirties, No. 1.....	@56 @57

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton.....	@40.00
Bone meal, raw, per ton.....	@55.00
Dried blood, high grade.....	@ 7.85
Nitrate of soda—spot.....	@ 3.10
Bone black, discard, sugar house del. New York.....	nom. 40.00
Ground tankage, N. Y., 9 to 12 per cent ammonia.....	7.50-10c
Garbage tankage.....	@10.50
Fish scrap, dried, 11 per cent ammonia and 15 per cent bone phosphate, delivered, Baltimore.....	7.00 and 10c
Foreign fish guano, testing 13@14 per cent ammonia and about 10 per cent B. Phos.	7.75 and 50c
Lime.....	
Wet, acidulated, 7 per cent ammonia per ton, f.o.b. factory (35c. per unit available phos. acid).....	@—
Sulphate ammonia, for shipment, per 100 lbs. guar., 25 per cent.....	@ 4.75
Sulphate ammonia, per 100 lbs. spot guar., 25 per cent.....	@ 4.75

